

Breads



Sweets

BREADS

SOURDOUGH BREAD

Plain or Seeded (Sunflower, Pumpkin, Sesame, Flax and Poppy)	\$8.00 / loaf
Turmeric, Toasted Cumin and Cumin Dusted Manchego Cheese	\$10.00 / loaf
Date Pecan or Cranberry Walnut	\$10.00 / loaf
NEW Pain de Seigle Valaisan - Swiss Sourdough Rye	\$8.00/loaf

PANE BIANCO - twisted bread with pesto, sundried tomatoes and parm \$12/loaf

FLOUR TORTILLAS 6 - 7" \$6.00/doz

BRIOCHE

Brioche Buns with Jam (apricot or mixed berry)	\$8.00/4
Brioche Loaf	\$8.00/loaf
Swiss Sunday Braid	\$8.00/loaf

DINNERS ROLLS (9) \$8.00

FOCACCIA (mini half serves 4)	\$8/mini half
Savory (italian herbs + sea salt)	
Rosemary Sea Salt	

CIABATTA (loaf or six buns) \$6.00

SWEETS

CAKES

Persian Love Cake - 9"	\$25.00
Single Layer Cake infused with rose water, cardamom, lime with, rose water glaze with pistachio and rose petals	
Single Layer Dark Chocolate Cake with Chocolate Ganache - 9"	\$20.00
Orange or Lemon, Thyme Olive Oil Cake- 9"	\$20.00
Gluten Free Matcha Poppy Seed Olive Oil Cake 9"	\$20.00
FRUIT GALETTE serves 8 this week MIXED BERRY	\$15.00
CHOCOLATE BOUCHONS w/dark chocolate ganache	\$12/half doz
SCONES (all mini-scones and all with drizzle)	
Cranberry Orange - Vanilla Bean - Lemon Blueberry - Espresso Dark Chocolate	\$8/half doz
CINNAMON ROLLS Sourdough Cinnamon Rolls, frosted - 9	\$12.00
CHOCOLATE CROISSANT SLICES (6x9 pan cut into 4 slices)	\$6.00
KOLACHES - seasonal fruit +/- cream cheese -Mixed Berry or Boysenberry	\$8/half dozen
MORNING GLORY MUFFINS - regular or Gluten Free	\$8/half dozen

COOKIES

Soft and Goopy BIG cookies Chocolate/Walnut	\$6/three
Browned Butter Peanut Butter Cookies w/salted caramel peanuts + raw sugar	\$15/dozen
Gluten Free Double Dark Chocolate Cookies	\$8/half doz
Gluten Free Lemon Crinkle	\$8/dozen
Gluten Free Brownies w/dark chocolate ganache drizzle 8x8 pan	\$12.00
Gluten Free Tahini Shortbread Cookies with black/white sesame seeds	\$8/half doz

The secret ingredient is always love