

Naturally Leavened Breads

Baguette

A full-bodied, naturally fermented white made with a mild sourdough starter creates a thicker, crisp crust and a more open, porous crumb than the French Stick. {Ingredients} Unbleached white flour, liquid levain, water, salt.

Baguette a l'ancienne

The long slow fermentation process over a period of 48 hours brings out the full flavor hidden in the wheat and gives the crust an irregular, bubbly appearance. {Ingredients} Unbleached white flour, liquid levain, water, salt.

Leinsamenbrot

A mixture of 60% rye and 40% unbleached white flours combined with a natural rye sourdough starter and flax seed produces a hearty and somewhat dense loaf. {Ingredients} Natural rye sourdough starter, unbleached white flour, flax seed, rye flour, water, salt, yeast.

Pain Au Levain

A classic country French style sourdough enhanced by the addition of approximately 5% rye flour to both the starter and the final dough. {Ingredients} Unbleached white flour, water, natural wheat and rye starter, salt.

Olive Levain

A French-style sourdough enhanced with 12% whole wheat and Kalamata olives. {Ingredients} Unbleached white flour, water, natural white levain, Kalamata olives, whole wheat flour, salt.

Seeded Sourdough

A bold sourdough with a slightly dense interior impregnated with flax seed, has a hearty crust that is blanketed in sunflower and sesame seeds. {Ingredients} Unbleached white flour, rye flour, natural white levain, water, salt, flax, sunflower, and sesame seeds.

Sourdough

A full-bodied white sourdough with a beautiful open, porous crumb. {Ingredients} Unbleached white flour, rye flour, natural white levain, water, salt.

Sourdough Rye

A natural rye sourdough starter together with a mixture of 40% rye flour and 60% unbleached white flour and a touch of caraway seeds. {Ingredients} Unbleached white flour, rye flour, natural rye sourdough starter, caraway seeds, water, salt, yeast.



Keeping your bread fresh

If you plan to eat the bread within two or three days, wrap it air-tight in plastic wrap and store at room temperature. To refresh the crust, place unwrapped bread in a preheated 350° oven for 5 to 10 minutes.

Our bread freezes well for three to four months. Wrap in the same manner as above. Allow the wrapped bread to thaw and then refresh in a preheated 350° oven for 5 to 10 minutes. If you are in a hurry, remove the wrap and place frozen bread into a preheated 350° oven for 15 to 20 minutes.

Note: Not every bread will be made every day
See in-store schedule for details

Yeast Breads

Apricot Walnut

A dense, rich, slightly sweet white and whole wheat bread with apricots and walnut pieces. {Ingredients} Unbleached white flour, water, whole wheat flour, rye flour, walnuts, honey, milk, egg, sugar, yeast, salt.

Brioche

This French classic has a rich, buttery taste. {Ingredients} Unbleached white flour, eggs, butter, water, milk, sugar, yeast, salt.

Ciabatta

An Italian classic using a pre-fermented biga results in a thin, crisp crust and a light, porous interior. {Ingredients} Unbleached white flour, water, olive oil, sugar, yeast, salt.

French Stick

Our yeasted baguette with a thin, crisp crust and delicate interior. {Ingredients} Unbleached white flour, water, yeast, salt.

Focaccia

A flatbread made with extra virgin olive oil and topped with fresh rosemary leaves and sea salt. {Ingredients} Unbleached white flour, water, extra virgin olive oil, yeast, salt, rosemary, sea salt.

Fougase (Pain au Fromage)

Similar to the Italian focaccia but incorporating Gruyère cheese into the structure of the bread. {Ingredients} Unbleached white flour, water, Gruyère cheese, olive oil, yeast, salt.

Tomato Fennel

A crusty white boule flavored with sun-dried tomatoes, fennel seed and extra virgin olive oil. {Ingredients} Unbleached white flour, water, sun-dried tomato, extra virgin olive oil, yeast, fennel seed, salt.



Pan

Country Oatmeal

Made with pinhead oatmeal and topped with oatmeal flakes in the traditional sandwich shape. {Ingredients} Unbleached white flour, water, oatmeal, yeast, butter, salt.

White Sandwich

Our basic all-purpose light white bread makes excellent sandwiches and toast. {Ingredients} Unbleached white flour, milk, yeast, butter, salt.

Whole Wheat Sandwich

A 50-50 combination of whole wheat and white flour for a light nutty flavour. {Ingredients} Wholemeal flour, unbleached white flour, water, yeast, butter, salt.

Soda Breads

Mom's Favourite

A traditional fruited Irish Soda Bread with black raisins and caraway seed. {Ingredients} Family secret

Brown Bread

An Irish tradition with tea. {Ingredients} Unbleached white flour, wholemeal flour, buttermilk, butter, egg, wheat germ, bran, brown sugar, baking powder, bread soda, salt.

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