

Whole Grain Bread

Our 100% whole grain breads are all produced with local grains, stone-ground daily right at the bakery. The flour is soaked for a day to make it easily digestible, even for people with wheat sensitivities. They are blended with organic, local and seasonal ingredients, hand-formed and baked on thick stones creating a light, hearty bread, that is satisfying on so many levels.

Multigrain- a boule' with spelt, rye, soft white and hard red wheat berries.

Whole Wheat- a traditional pan loaf, soft and moist with a full crumb

Cinnamon Raisin with Walnuts- sweet and hearty. lots of nuts and raisins

Ciabatta- sourdough, with a thick crust and an open airy interior

Deli Rye- sourdough blend of wheat and whole rye flour with caraway seeds

Vollkornbrot- German 100% rye sourdough bread, dense, dark and flavorful.

Apple Cider- delicately sweet with apples and golden raisins

Cinnamon Swirl- a rich sweet bread with a cinnamon swirl inside.

Extra Sharp Cheddar- loaded with 1/2 pound of cheddar hunks in each loaf

Power Bread- a powerhouse of flax, golden raisin puree, ground sunflower seeds and pumpkin seeds

Oatmeal- dense with cooked oatmeal and sweetened with molasses

Flat Bread- a soft vegan flatbread made with olive oil

Marble Rye- a savory bread of Deli Rye and Vollkornbrot

Toast

Straight from local farms to our toasters, our ingredients, methods and attitude revolutionize the simplest of meals
Toast plates comes with two thick slices, fresh local butter and everything else on the side

Whole Wheat - and strawberry jam

Cinnamon Swirl- and vanilla icing

Oatmeal Toast- with farmhouse cheese and plum cherry jam

Power Bread - with goat cheese and peach apricot jam

Deli Rye- hard-boiled egg and gruyere

Cinnamon Raisin - with peanut butter and sliced apples

Extra Sharp Cheddar- St. Agur Blue cheese, sour cream, hot sauce and garlic pickles

Multigrain- farmhouse cheese and pickled peppers

Vollkornbrot- sauerkraut and raclette

Whole wheat- soft boiled egg, smoked ham, pesto and gruyere

Sourdough Ciabatta - egg salad with local free range eggs, house made

mayonnaise, salt and pepper; also available with chicken salad and micro greens

Flat Bread- hummus, pickled peppers, microgreens

Marble Rye- salami, swiss, garlic pickles and whole grain mustard

Apple Cider- St. Angel triple creme brie

Sides

Everything available on the toast menu is also available a la cart

Drinks

Coffee
Iced Coffee
Espresso
Americano
Cappuccino
Latte
Mocha
Chai

Hot Chocolate
Steamer
Tea
Iced Tea
Brown Sugar
Tea
Mulled Cider
Juice
Spring Water
Milk

House made add ons

Chocolate
Caramel

Vanilla
Brown Sugar

Pastries

Our whole grain cinnamon rolls and pastries start with our stone ground organic pastry flour that we mill on site. We use all local ingredients: Jersey butter, cream-line milk, wildflower honey, maple syrup, free range eggs, sunflower oil, blueberries, apples, fair trade cocoa, organic sugar, and many more wonderful ingredients.

Cinnamon Rolls
Crumb Cake
Cowboy Cookies
Chocolate Chip Cookies
Apple Cake
Blueberry Scones
Brownies