

BREAKFAST PASTRY

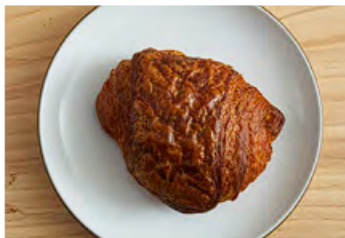
CROISSANT

Traditional pastry with a very buttery and flaky crust. The interior has a beautiful honeycomb structure with visible layers of lamination.



CHOCOLATE CROISSANT

Flaky croissant dough pastry enclosing delicious 44% chocolate batons.



ALMOND CROISSANT

A traditional croissant filled with almond crème. Topped with toasted almonds to add both texture and a deep, nutty favor.



CHOCOLATE ALMOND CROISSANT

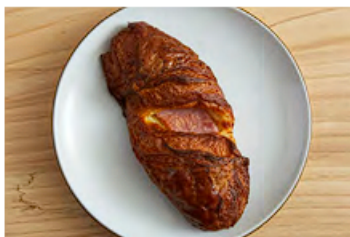
Our signautre Chocolate Croissant filled with almond crème, topped with toasted almonds then baked again before being dusted with powdered sugar.



BREAKFAST PASTRY

HAM & BRIE CROISSANT

A croissant dough pastry filled with brined and cured ham and double crème brie, then baked.



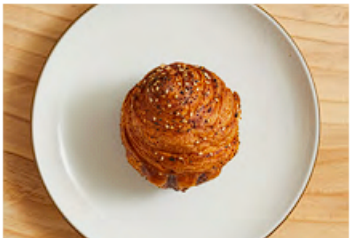
CINNAMON SUGAR ROULE

Our traditional croissant, baked in a luted mold, tossed in cinnamon sugar.



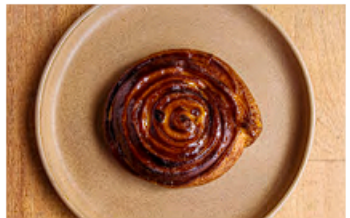
EVERYTHING ROULE

Our traditional croissant, baked in a luted mold, tossed in everything but the bagel seasoning.



RED MISO PAIN AUX RAISINS

A classically shaped pain aux raisins filled with a red miso pastry cream.



BREAKFAST PASTRY

APPLE CARDAMOM DANISH

A laminated Danish with a vanilla pastry cream, cardamom oat crumble, and apple butter.



SALTED GRAPEFRUIT DANISH

A laminated pastry filled with a house-made grapefruit and vanilla marmalade and finished with flaky salt.



SWEET & SOUR VEGETABLE DANISH

A laminated pastry filled with a sesame pastry cream and a medley of onion, celery, red bell pepper, and fennel in a sweet and sour sauce.



LARGE BREADS

MICHE

1500g

Our signature sourdough-style bread blends two rye and two wheat flours with up to 68 hours of fermentation and a long, dark bake. The result is slightly sour, deeply complex, and completely delicious.



MULTIGRAIN SOURDOUGH

1200g

Cracked rye, cracked oat, spelt, and sunflower are fermented together for complex grain flavor and unique texture. A tighter crumb makes this a perfect sandwich bread.



SUNFLOWER RYE

1200g

A combination of white and dark rye flours with roasted sunflower seeds. This loaf is both elegant and rustic, making it perfect for use as a textured sandwich bread. Lightly aromatic and deeply flavorful.



LARGE BREADS

CAMPAGNE SOURDOUGH

1200g

Traditional country bread made with rye and wheat flours, with balanced acidity resulting from complex fermentation. This loaf has a thick crust, soft crumb, and distinct aroma. A fine sandwich or table bread.



OLIVE CAMPAGNE

1200g

A traditional country bread made with Gaeta, Cerignola, Sicilian, and Taggiasca olives.



RAISIN WALNUT CAMPAGNE

1200g

A traditional country bread made with Thompson raisin, walnut, and black peppercorn.



LARGE BREADS

PANE SICILIANO

1000g

Durum wheat flour loaf with sesame seeds. Sourdough loaf.



BAGUETTE

400g

Made using both a polish and levain starter to add acidity and extend shelf life to a full day, this bread has a chewy crust and airy crumb with a nutty aroma and light acidity.



RYE FICELLE

300g

A mild sourdough of blended rye flours in the shape of a thin baguette. The rye gives a slight sweetness to balance the fully roasted flavor of the crust.



PANE FRANCESE

500g

Creamy tasting and soft textured, almost velvety. The unique and indulgent character of the bread reflects the goodly amount of olive oil in the dough. Great for sandwiches.



SANDWICH BUNS

CIABATTA

170g

A traditional, Roman-style bun made with a high-hydration dough. The crisp crust toasts well in an oven or panini press, and the airy interior is the perfect canvas for a range of sandwiches. A perennial favorite.



DEMI BAGUETTE

150g

A variation of our standard demi baguette baked in a convection oven for a softer crust that works well for sandwiches of all kinds.



PAIN AU LAIT

90g

A light and flavorful brioche-style bun enriched with milk. Ideal for burgers. Flavor is subtle enough that it can accompany vegetables and seafood. Toasts well.

