

AUGUST 2020

VILLAGE BREAD

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1007 CALIMESA BLVD, STE H - CALIMESA, CA 92320

## NATURALLY LEAVENED LOAVES (SOURDOUGH)

### —> EVERYDAY LOAVES<—

**COUNTRY SOURDOUGH** (35% whole grain) - organic bread flour, whole grain hard red wheat & whole grain rye, water, pacific sea salt.

**CLASSIC SOURDOUGH** (30% whole grain) - bread flour, whole grain hard white & red wheat, water, sea salt. Topped with cornmeal.

**MUESLI SOURDOUGH** (50% whole grain) - whole grain hard red wheat, organic wheat flour, water, dried fruit (apricots, cranberries), toasted seeds (sunflower & flax), oats, sea salt.

**FIVE SEED SOURDOUGH** (25% whole grain) - bread flour, whole grain hard white wheat, water, toasted seeds (poppy, flax, sesame, sunflower, pumpkin), sea salt.

**100% WHOLE WHEAT SOURDOUGH** - whole hard red wheat, water, sea salt.

**FOCACCIA** (30% whole grain) - bread flour, whole grain hard white wheat & hard red wheat, water, sea salt. Toppings vary, usually rosemary, onion, EVOO, black salt, & cornmeal.

### —> NOT-EVERYDAY LOAVES<—

**WED - 3-GRAIN MOLASSES SOURDOUGH** (30% whole grain) - bread flour, whole grain rye, whole grain hard red wheat, whole grain corn meal, molasses, water, sea salt.

**TUE - NICE RYE SOURDOUGH** (30% whole grain) - bread flour, whole grain rye, sea salt,

**FRI/SAT - SPICED RYE SOURDOUGH** (30% whole grain) - same as above, without spice

**VAR - VOLLKORBORT 100% HOUSE-MILLED WHOLE\_GRAIN RYE - ASK ABOUT AVAILABILITY** coarse-milled whole grain rye, water, sea salt. (WHEAT-FREE - no slicing).

**SAT - ANCIENT GRAINS SOURDOUGH** (55% whole grain) - organic bread flour, whole grain Einkorn, whole grain Spelt, whole grain hard red wheat, water, sea salt.

## ENRICHED LOAVES

**BAGUETTE or BÂTARD** (20% whole grain) - bread flour, whole hard white wheat, whole grain spelt, water, sea salt, yeast.

**TRADITIONAL CHALLAH** (20% whole grain, **Fridays at Noon**) - bread flour, whole grain Emmer & hard red wheat, water, local eggs, local honey, 100% olive oil, sea salt, sourdough culture, orange zest, yeast. (*Parève*)

**PAIN DE MIE- vegan** - (30% whole grain, available most days) - bread flour, whole grain soft white wheat, potato flour, water, cane sugar, olive oil, sea salt, yeast.

**PAIN BRIOCHE** (30% whole grain, **ASK ABOUT AVAILABILITY**) - bread flour, whole grain hard white wheat & hard red wheat, water, local free-range eggs, cane sugar, organic whole milk, butter, sea salt, sourdough culture, yeast.

## PRETZELS, BUNS, COOKIES & PASTRIES

**SOURDOUGH PRETZEL** - vegan - (10% whole grain) bread flour, whole grain rye, water, local honey, EV olive oil, sea salt. *Dipped in food-grade lye solution prior to baking. Topped with either salt or "everything" topping. Special topping on SUNDAY!*

**POTATO BUNS** - (20% whole grain, best to order ahead) - bread flour, whole grain Sonora wheat, potato flour, water, cane sugar, olive oil, sea salt, yeast.

**REAL-DEAL BRIOCHE** (20% whole grain) - bread flour, whole grain white & red wheat, butter, free-range eggs, cane sugar, sea salt, sourdough starter, yeast.

**CROISSANT** (25% whole grain) - bread flour, whole grain Spelt, butter, water, organic whole milk, cane sugar, sea salt, yeast, egg wash.

**PAIN AU CHOCOLATE** - add Parliament chocolate

**PAIN AU RAISIN** - with golden sultanas

**PAIN AU FROMAGE** - with gruyere & everything

**DANISH** (60% whole grain) - bread flour, whole grain hard white wheat, butter, water, organic whole milk, free-range eggs, sugar, sea salt, yeast. *Various shapes and toppings/fillings.*

**KOUIGN AMANN** (30% whole grain, random availability) - bread flour, whole grain Spelt, butter, water, cane sugar, sea salt, yeast.

**COOKIES** - 100% CA-grown whole grain flour (various grain varieties), butter, free-range eggs, cane sugar, leavening, salt ASK ABOUT CURRENT VARIETY

909-795-5949 • Tuesday-Sunday 9am-3pm • 909-795-5949

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