



# VILLAGE BREAD



## NATURALLY LEAVENED (SOURDOUGH)

### DAILY:

**\*\*COUNTRY** – organic wheat flour, \*organic whole hard red wheat, \*organic whole rye, water, California sea salt. V (No enriched flour)

**CLASSIC** – enriched wheat flour, whole \* organic whole hard white wheat & \*organic whole hard red wheat, water, California sea salt. Rolled in organic whole heritage corn meal. V

**MUESLI** – \*organic whole hard red wheat, enriched wheat flour, water, unsulphured dried fruit (apples or apricots, cranberries or cherries), toasted sunflower seeds, flax seeds, oats, California sea salt. V

**FIVE SEED** – enriched wheat flour, \*organic hard red wheat flour, water, toasted seeds (poppy, flax, sesame, sunflower, pumpkin), California sea salt. V

**\*\*100% WHOLE WHEAT (limited quantity)** – \*organic whole hard white wheat, \*organic whole hard red wheat, water, California sea salt. (Whole meal grains, nothing sifted, NO enriched flour) V

### OCCASIONALLY:

**SPICED RYE SOURDOUGH (Fri-Sat)** - enriched wheat flour, medium rye flour, California sea salt. *Spices, herbs or other ingredients may be added, so be sure to ask what has been added.* V

**\*\*100% WHOLE GRAIN RYE SOURDOUGH (Sat – no slicing)** – \*organic coarse-milled whole rye, water, California sea salt. V (wheat free, Whole meal grains, nothing sifted)

## DIRECT LEAVENED (YEASTED)

### DAILY:

**BAGUETTE or BÂTARD** – enriched wheat flour, \*organic whole hard white wheat, \*organic whole grain spelt, water, California sea salt, yeast. V

**OLIVE OIL BRIOCHE & TRADITIONAL CHALLAH (around 11AM)** – enriched wheat flour, semolina durum wheat flour, hard red wheat, water, local whole eggs, local honey, regional olive oil, salt, yeast.

\* STONE-MILLED, SMALL-FARMED, ORGANICALLY-GROWN HERITAGE WHOLE GRAINS.

\*\* = All organically-grown & non-enriched      V = Vegan

## PRETZELS & PASTRIES

**PRETZEL (Friday and Saturday ONLY)** – enriched wheat flour, medium rye flour, Brewcaipa lager, water, Demarara sugar, cultured butter, salt, yeast. Dipped in lye & topped with salt prior to baking.

**CROISSANT** – enriched wheat flour, hard white wheat, cultured butter, water, milk, demerara sugar, sea salt, yeast, egg wash. Parliament Chocolate is used for the chocolate version.

**DANISH** – enriched wheat flour, hard white wheat, cultured butter, water, milk, whole egg, demerara sugar, sea salt, yeast. Various shapes and toppings/fillings such as fruit, cheese, pastry cream, nuts, jams and preserves.

**COOKIES** – 100% heritage whole grain flour (wheat, durum, rye, or buckwheat), cultured butter, local olive oil, local whole eggs, demerara sugar, sea salt, baking soda. Spices and adjuncts include Parliament Chocolate, vanilla bean, organic spices, toasted oats, corn meal, Maldon sea salt, dried & fresh fruit etc...)

\* Our sourdoughs are all naturally leavened, using **ONLY** our house wild yeast culture as the leavening. **NO** commercial yeast added.

\* Most of our items are vegan, particularly the sourdoughs and baguette/bâtard. Sometimes we add cheese to one sourdough as a special.



Tue/Wed	9AM – 3PM
Thurs/Fri	9AM – 5PM
Sat	9AM – 3PM
Sun/Mon	CLOSED

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