



NATURALLY LEAVENED (SOURDOUGH)

DAILY or MOST DAYS:

**COUNTRY (30% whole grain) – organic wheat flour, *organic whole grain Joaquin red wheat, *organic whole grain Abruzzi rye, water, California sea salt. V (No enriched flour)

CLASSIC (20% whole grain) – enriched wheat flour, *organic whole grain Patwin white wheat & *organic whole grain Joaquin red wheat, water, California sea salt. Rolled in *organic heritage corn meal. V

MUESLI (50% whole grain) – *organic whole grain Joaquin 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 (20% whole grain) – enriched wheat flour, *organic whole grain Joaquin red wheat flour, water, toasted seeds (poppy, flax, sesame, sunflower, pumpkin), California sea salt. V

**100% WHOLE GRAIN WHOLE WHEAT (limited quantity) – *organic whole grain Patwin white wheat, *organic whole grain Joaquin red wheat, water, California sea salt. (No enriched flour, nothing sifted, California whole grains only.) V

NOT DAILY:

3-GRAIN MOLASSES SOURDOUGH (30% whole grain, Tues & Wed only) - enriched wheat flour, *organic whole grain Abruzzi rye flour, Organic dent corn meal, *organic whole grain Joaquin red wheat flour, molasses, California sea salt. *Spices, herbs or other ingredients may be added, so be sure to ask.* V

SPICED RYE SOURDOUGH (30% whole grain, Fri-Sat only) - enriched wheat flour, *organic whole grain Abruzzi rye, California sea salt. *Usually baked with Brotgewürz spices, sometimes other spices.* V

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

**ANCIENT GRAINS SOURDOUGH (55% whole grain, Sat only) – organic wheat flour, *organic whole grain Einkorn, *organic whole grain Spelt, *organic whole grain Joaquin red wheat, water, California sea salt. V

VILLAGE BREAD	RETAIL HOURS
1007 Calimesa Blvd, Ste H, Calimesa, CA	Tue/Wed 9AM – 3PM
Call us - 909-795-5949	Thurs/Fri 9AM – 5PM
Write us - info@VillageBreadCalimesa.com	Sat 9AM – 3PM
Read our FAQ - VillageBreadCalimesa.com	Sun/Mon CLOSED
See our pictures - @VillageBreadCalimesa	

* STONE-MILLED, SMALL-FARMED WHOLE GRAINS, SINGLE ORIGIN

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

DIRECT or HYBRID LEAVENED

BAGUETTE or BÂTARD (15% whole grain) – enriched wheat flour, *organic whole Patwin white wheat, *organic whole grain spelt, water, California sea salt, yeast. V

PAIN BRIOCHE (20% whole grain, Tue/Thu/Sat) – enriched wheat flour, *organic whole grain Patwin wheat, *organic whole grain Joaquin red wheat, water, local whole eggs, local honey, butter, salt, sourdough culture, orange flower water, yeast. (Occasionally mixed with orange- or lemon- zest).

TRADITIONAL CHALLAH (20% whole grain, Fridays at Noon) – enriched wheat flour, *organic whole grain Emmer, *organic whole Joaquin red wheat, water, local eggs, local honey, local olive oil, salt, sourdough culture, orange flower water, yeast.

NO WONDER BREAD- Pain de mie - (35% whole grain, Wednesday around 11AM) – enriched wheat flour, *organic whole grain Sonora white wheat, water, organic sugar, milk, butter, salt, yeast.

PRETZELS & PASTRIES

PRETZEL – enriched wheat flour, *organic whole grain Abruzzi rye, locally brewed beer, water, organic sugar, butter, salt, sourdough culture, yeast (very small amount). *Dipped in food-grade lye solution prior to baking. Topped with either salt or "everything" topping.*

CROISSANT (15% whole grain) – enriched wheat flour, *organic whole grain Patwin white wheat, butter, water, milk, organic sugar, sea salt, yeast, egg wash. *Pain au Chocolat ("croissant" refers to a shape) is made from the same dough with custom Parliament Chocolate 70% cocoa batons.*

DANISH (35% whole grain) – enriched wheat flour, *organic whole grain Patwin white wheat, butter, water, milk, local eggs, organic sugar, sea salt, yeast. *Various shapes and toppings/fillings, such as fruit, house orange-cheese filling, house Crème Pâtissière, nuts, chocolate, fruit preserves or compotes.*

COOKIES - *100% organic CA-grown whole grain flour (various grain varieties), butter, local eggs, organic Demerara sugar, sea salt, baking soda/-powder (only in American-style cookies). *Additional ingredients include: local organic bean-to-bar chocolate, vanilla bean, local olive oil, organic spices, oats, corn meal, seeds, flaked sea salt, dried & local fresh fruit.*

Our "old-school" methods of making bread and pastries take a lot of time to complete, usually three days. We strive to use locally & regional produced or grown ingredients, which sometimes are in short supply. We avoid selling day-old products & therefor produce only what we believe is going to sell each day. Since we don't have a time machine or a crystal ball to predict the number customers to expect each day, we sometimes run out of products before our posted closing time on unusually busy days. We don't make the same items that those other bakeries around here, and they probably don't do what we do either. We DO know that the products we are making are farm more honest, transparent & of higher quality ingredients than any similar products currently available in our area.

It's best to call ahead of visiting Village Bread to check our stock.



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