



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, 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** (not on Tues) – *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 only) - enriched wheat flour, *organic whole grain Abruzzi rye flour, *Organic toasted corn meal, *organic whole grain Joaquin red wheat flour, unsulphured black strap molasses, sea salt. 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-Sat 9AM – 3PM
Call us - 909-795-5949	Sun SOON
Write us - info@VillageBreadCalimesa.com	Mon CLOSED
Read our FAQ - VillageBreadCalimesa.com	
Instagram - @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- vegan pain de mie - (15% whole grain, not on Wednesday) – enriched wheat flour, *organic whole grain Sonora white wheat, potato flour, water, organic sugar, olive oil, salt, yeast. V

PRETZELS & PASTRIES

PRETZEL – (10% whole grain) enriched wheat flour, *organic whole grain Abruzzi rye, Brewcaipa 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 (20% whole grain) – enriched wheat flour, *organic whole grain Spelt, butter, water, milk, organic sugar, sea salt, yeast, egg wash. *Pain au Chocolat* made from the same dough with custom soy-free & single-origin Parliament Chocolate 70% cocoa batons. *Did you know that “croissant” refers to a shape?*

DANISH (40% 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.*

KOUIGN AMANN (20% whole grain, random availability) – enriched wheat flour, *organic whole grain Spelt flour, butter, water, organic sugar, organic Demerara sugar, sea salt, yeast. *No egg in our Kouign Amann.*

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). *Various inclusions.*



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 & therefore 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. And we don’t use high-gluten flours either. VERY FEW BAKERIES KNOW THE SOURCE OF THEIR INGREDIENTS LIKE WE DO!

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