



# VILLAGE BREAD

## NATURALLY LEAVENED (SOURDOUGH)

### DAILY or MOST DAYS:

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

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

**MUESLI** (50% whole grain) – \*organic whole grain Joaquin hard red wheat, enriched wheat flour, water, unsulphured dried fruit (apricots, cranberries or cherries), toasted seeds (sunflower & flax), oats, sea salt. VEGAN

**FIVE SEED** (20% whole grain) – enriched wheat flour, \*organic whole grain Joaquin hard red wheat flour, water, toasted seeds (poppy, flax, sesame, sunflower, pumpkin), California sea salt. VEGAN

**\*\*100% CALI WHOLE WHEAT** (not on Tues) – \*organic whole grain Patwin white wheat & Joaquin red wheat, water, California sea salt. (No enriched flour, nothing sifted, California whole grains only.) VEGAN

### NOT DAILY:

**3-GRAIN MOLASSES SOURDOUGH** (30% whole grain, Tues only) - enriched wheat flour, \*organic whole grain Abruzzi rye, \*Organic toasted corn meal, \*organic whole grain Joaquin red wheat flour, unsulphured black strap molasses, sea salt. VEGAN

**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.* VEGAN

**\*\*100% WHOLE GRAIN RYE SOURDOUGH (Vollkornbrot - Fri & Sat – no slicing)** – \*organic coarse-milled whole grain Abruzzi rye, water, California sea salt. Vegan (wheat free, Whole meal grains) VEGAN

**\*\*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. VEGAN

<u>VILLAGE BREAD</u>	<u>RETAIL HOURS</u>
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, FRESHER & TASTIER

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

## DIRECT or HYBRID LEAVENED

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

**TRADITIONAL CHALLAH** (20% whole grain, [Fridays at Noon](#)) – enriched wheat flour, \*organic whole grain Emmer & Joaquin hard 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, available most days) – enriched wheat flour, \*organic whole grain Sonora white wheat, potato flour, water, organic sugar, olive oil, salt, yeast. Vegan

**PAIN BRIOCHE** (20% whole grain, random availability, order in advance) – enriched wheat flour, \*organic whole grain Patwin hard white wheat & Joaquin hard red wheat, water, local free-range eggs, local honey, cultured butter, salt, sourdough culture, orange flower water, yeast.

## PRETZELS & PASTRIES

**PRETZEL** – (10% whole grain) enriched wheat flour, \*organic whole grain Abruzzi rye, Brewcaipa beer, water, organic sugar, olive oil, salt, sourdough culture, yeast (very small amount). *Dipped in food-grade lye solution prior to baking. Topped with either salt or “everything” topping.* VEGAN

**CROISSANT** (20% whole grain) – enriched wheat flour, \*organic whole grain Spelt, cultured 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 crescent-shape?*

**DANISH** (50% whole grain) – enriched wheat flour, \*organic whole grain Patwin white wheat, cultured butter, water, milk, local free-range 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, cultured butter, water, organic cane sugar, organic Demerara cane sugar, sea salt, yeast.

**COOKIES** - \*100% organic CA-grown whole grain flour (various grain varieties), cultured butter, local free-range eggs, organic cane or 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 far more honest, transparent & of higher quality ingredients than any similar products currently available in our area. And we don’t use high-gluten flours. VERY FEW BAKERIES KNOW THE SOURCE OF THEIR INGREDIENTS LIKE WE DO!*

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

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