



RETURN TO QUALITY



Handcrafted Breads, Cupcakes, Pies,
Sweets, & Specialty Cakes

BAKERY MENU

Our handcrafted baked goods are fabulous
whenever your taste buds beckon.





Our Breads

All of our breads are handmade using all-natural ingredients. Whenever possible, we use unbleached, unbromated wheat flour & leaven our bread with biga starter for the highest quality flavor and texture.

Baguette

Traditional French loaf, light & crusty.

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| Epi (pointy-edged segments that can be pulled apart into individual rolls) | \$3.00 |
| Fiselle (thin) | \$2.50 |
| Plain (long) | \$2.75 |
| Plain (short) | \$2.00 |
| Rosemary & Garlic (long) | \$3.25 |
| Rosemary & Garlic (pointy & round) . | \$4.50 |
| Sourdough | \$3.50 |

Brioche

Ultra butter-enriched French-style loaf, made with European butter.

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|--------------------|--------|
| Pan | \$6.50 |
| Roll (small) | \$0.75 |
| Roll (large) | \$1.25 |

Challah

Traditional European braided egg bread.

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|--------------------|--------|
| Roll (large) | \$1.25 |
| Plain | \$5.00 |
| With Raisins | \$5.25 |

Ciabatta

A moist & airy Italian white bread, crusty & porous, & somewhat collapsed in the middle.

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|----------------------------------|--------|
| Flat (traditional) | \$3.75 |
| Freeform | \$3.75 |
| Roll (small & square) | \$1.00 |
| Roll (large & rectangular) | \$1.25 |

Focaccia

Italian flat bread with an irregular crumb. Full sheet available upon request.

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| Plain, or with sautéed onions, rosemary, olives, or extra virgin olive oil | \$3.50 |
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Irish Soda Bread \$6.00

A slightly-sweet twist on Irish soda bread, made with flour, baking soda, salt, buttermilk, & raisins.

Pain Au Levain (Sourdough)

Naturally-leavened, non-sour French-style sourdough.

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|--------------------|--------|
| Batard | \$4.00 |
| Boule | \$4.75 |
| Cheese Twist | \$1.50 |
| Seeded Twist | \$1.25 |

Kalamata Olive

With kalamata olives and fresh rosemary.

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| Batard | \$4.50 |
| Roll | \$1.00 |

Parker House Rolls

Soft & fluffy holiday rolls (available for holidays & special occasions only).

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| 12 rolls | \$7.50 |
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Pizetta

A small, round focaccia (cheese-less, unless otherwise specified).

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| Caponata (eggplant & sautéed tomatoes, onions, capers, green olives & extra virgin olive oil) | \$6.00 |
| Caramelized Onion (with roasted red peppers & goat cheese) | \$6.00 |
| Kalamata Olive (with sautéed onions, goat cheese & hot cherry peppers) | \$6.00 |
| Pizza Romano (square shape, with tomato & parmesan cheese) | \$3.50 |
| Red Bliss (red potatoes with onions & rosemary) | \$6.00 |
| Spinach (with potato, roasted peppers, goat cheese & diced onions) | \$6.00 |
| Tomato & fresh mozzarella cheese | \$6.00 |
| Zucchini (with parmesan cheese & red onion) | \$6.00 |

Rustic Italian

Traditional Italian bread, light & with an open crumb, & dusted with cornmeal. (Pounds are approximate)

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|---------------------------------|---------|
| Pagnotta (round), 1 pound | \$3.75 |
| Pagnotta (round), 2 pound | \$6.50 |
| Pagnotta (round), 4 pound | \$12.00 |
| Filone (oval), 1 pound | \$3.75 |
| Filone (oval), 2 pound | \$6.50 |





Semolina

Durum semolina flour & cornmeal medium crust loaf, topped with black & white sesame seeds.

Sunflower

Segments arranged in a circular pattern, for pulling apart into individual rolls.

- Small \$4.00
- Large \$7.00

Fruited Semolina

With dried cranberries, dried apricot & fennel seeds.

- Batard \$6.00
- Roll \$1.25

Rye

Hearty, seedless pure rye grain bread made using naturally-leavened sourdough, with a light dusting of caraway seeds on the crust.

- Batard \$4.00
- Roll \$0.75

Whole Wheat

Honey Whole Wheat

Mild, thick-crust loaf made with whole-wheat flour, white flour, wheat berries & naturally fermented sourdough.

- Batard or Boule \$5.50
- Roll \$0.75

Multi-Grain

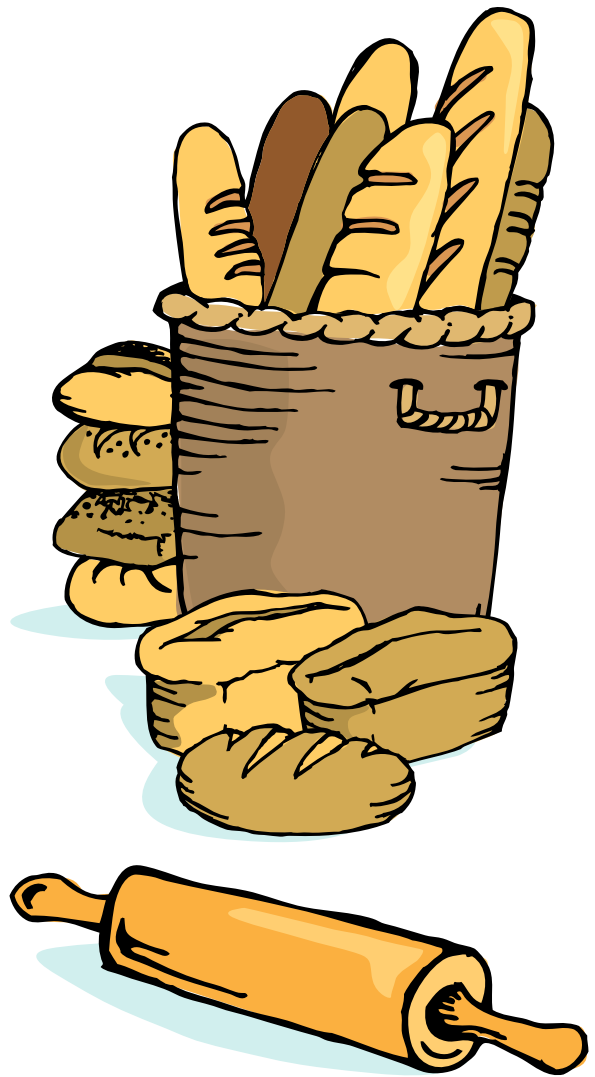
Hearty, made with white, whole wheat & rye flour, pumpkin seeds, sunflower seeds, flax seeds, sesame seeds, wheat berries, & rolled oats.

- Batard or Boule \$4.75
- Pan \$5.25
- Roll \$1.00

Whole Wheat Walnut Raisin

With roasted walnuts & raisins.

- Loaf \$6.00
- Roll \$1.25





Our Sweets

Bannana Chocolate Chunk Bread Pudding \$8.00

Ultra-buttery brioche French loaf, with imported bittersweet chocolate and banana.

Brioche Toast (voted Best of New Jersey by New Jersey Monthly magazine) \$3.00

A thick slice of ultra-buttery brioche French loaf, topped with almond paste & sliced almonds.

Brownie

A rich, 1-inch thick square, made with imported European chocolate.

Plain \$2.00
With Nuts \$2.25

Cinnamon Twist \$2.50

A round, swirling piece of ultra-buttery brioche French loaf, with cream cheese, cinnamon, & pecans.

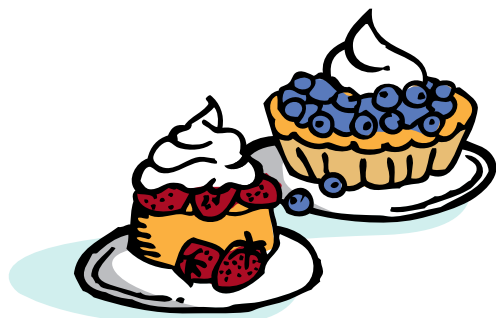
Coconut Macaroon \$1.75

Moist coconut, hand-formed & hand-dipped in rich, imported European chocolate.

Cookie

A round, all-natural cookie, about 3 inches in diameter.

Chocolate Chip, Oatmeal Raisin, or Snickerdoodle \$1.00
Triple Chocolate Chip \$1.25



Cupcake

Handmade yellow, chocolate, hazelnut, or devil's food cake, topped with homemade European buttercream or chantilly cream.

Regular flavors \$2.50
Specialty flavors or filled \$3.00

Muffins \$1.75

All-natural muffins with whole fruits, nuts, & spices.

Almond Apricot • Banana Walnut • Buttermilk Bran
Cranberry Pecan Orange, & Pumpkin • Sunflower Seed

Double-Corn & Jalapeño Mini Muffin

A small, double-corn muffin, filled with a little cream cheese & a tad of fresh chopped jalapeño pepper.

Each \$0.75
3 for \$2.00
6 for \$4.00
12 for \$7.00

Rugelach

A bite-sized, chewy Jewish pastry, filled with fruits & nuts (only Cinnamon-Raisin flavor is nut-free).

Apricot & Nuts • Chocolate & Nuts
Cinnamon Raisin • Raspberry & Nuts

Each \$0.75
½ pound (about 11 pieces) \$6.00
1 pound (about 22 pieces) \$12.00

Scones \$1.75

Round, slightly dry & crumbly, & similar to a biscuit.

Sweet, with fruits & nuts or
Savory, with cheddar & parmesan cheeses





Our Pastries

Almond Bear Claws \$2.50

Flakey French pastry, filled with almond paste.

Apple Turnovers \$2.50

Flakey French pastry, with hand-chopped golden delicious apples & golden raisins, sautéed in apple cider.

Croissants

Flakey, buttery French pastry.

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|---|--------|
| Plain (traditional) | \$1.75 |
| Pain au Chocolate (rectangular, filled with European chocolate) | \$2.50 |
| Ham & Swiss | \$3.50 |
| Spinach & Feta | \$3.50 |

Danish \$2.50

Flakey, French folded pastry filled with pastry cream & fresh fruit compote.

Apple • Cherry • Wild Blueberry

Palmiers (Elephant Ears) \$1.75

Delicate French pastry, coated with a sugar glaze & shaped a bit like elephant ears.

Schnecken \$2.50

A poof of brioche loaf, filled with ultra-rich cream cheese & sealed with a sweet cinnamon mixture.

Our Pies

Handmade whole fruit pies, available in lattice top or crumb top.

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|---|---------|
| Cherry, Key Lime, Mixed Berry, Peach, Pumpkin, Strawberry Rhubarb | \$17.50 |
| Apple, Blueberry (Wild) | \$18.00 |
| Pecan | \$22.00 |
| Key Lime Mousse | \$23.00 |

Our Cakes (made daily)

Banana Nut Bread (Pan) \$8.00

A rich cake made of flour, bananas, butter, sugar, eggs, & walnuts.

Cheesecake

Plain, French-style, & light, but not airy.

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|---|---------|
| 6-inch | \$13.00 |
| Add fresh blueberry compote or strawberry topping | \$17.00 |
| 8-inch | \$19.00 |
| Add fresh blueberry compote or strawberry topping | \$25.00 |

Chocolate Roulade (serves about 8 people) \$22.00

Flourless chocolate cake, rolled with chantilly cream or mocha whipped cream, & coated with ganache.

Coffee Cake (Pan) \$7.50

Moist, rich sour cream coffee cake, delicately-crumbed.

Honey Cake (Pan) \$7.50

A traditional Eastern European-style cake, made with buckwheat honey and rye flour.

Pound Cake (Pan) \$7.50

A dense cake made of flour, butter, eggs and sugar.

Raspberry Chocolate Truffle Torte

Deep chocolate, flourless cake made with eggs, infused with raspberry puree, & topped with cocoa powder.

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|--------------|---------|
| 6-inch | \$16.00 |
| 8-inch | \$28.00 |

Upside-Down Cake

A circular cake, baked with fresh fruit at the bottom of the pan, and presented "upside down" for eating.

Apple-Honey • Peach & Tart Cherry • Plum & Tart Cherry

| | |
|--------------|---------|
| 6-inch | \$13.00 |
| 8-inch | \$18.00 |





Our Specialty Cakes (made-to-order)

Our handcrafted cakes must be ordered at least 48-hours in advance of pick-up. Because our custom cakes are made-to-order, please understand that we require a 50% deposit at the time of order. This deposit is non-refundable should you cancel your cake order less than 48-hours before pick-up.

Cake Sizes & Pricing

Servings per cake size are approximate, and are intended as reference only.

| | |
|-------------------------------------|----------|
| 8-inch (12-14 servings) | \$45.00 |
| 9-inch (16-18 servings) | \$56.00 |
| 10-inch (20-22 servings) | \$62.00 |
| 12-inch (28-30 servings) | \$75.00 |
| ¼ Sheet (24 to 26 servings) | \$75.00 |
| ½ Sheet (48-55 servings) | \$165.00 |
| Full-Sheet (100-110 servings) | \$270.00 |

Our cakes typically include three layers of cake, filling, frosting, top and bottom borders, and writing/decoration. Please confirm your options at the time of order:

Cake Flavors

Chocolate • Yellow • Special Request

Fillings

Chantilly cream • Chocolate, Mocha or Vanilla buttercream
Chocolate mousse • Pastry cream
Whipped cream (flavored or plain) with preserves or fresh fruit

Frostings

Chantilly cream • Chocolate, Mocha or Vanilla buttercream
Ganache • Whipped cream (flavored or plain)

Add-ons

Flowers (buttercream) • Flowers (fresh; market price)
Fruit (fresh; market price)

Made-to-order favorites:

Raspberry Hazelnut

Layers of textured hazelnut cake, joined by creamy raspberry mousse, a hint of raspberry preserves, then delicately frosted with raspberry buttercream & covered with fresh raspberries.

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|--------------------------------|---------|
| 8-inch (12-14 servings) | \$54.00 |
| 9-inch (16-18 servings) | \$67.20 |
| 10-inch (20-22 servings) | \$74.40 |
| 12-inch (28-30 servings) | \$90.00 |

Triple Coconut Snow Flake

Layers of moist yellow cake joined by coconut buttercream, frosted with delicate coconut whipped cream, & dusted with shredded roasted coconut.

For pricing, see Cake Sizes & Pricing above.





We thank you the patron...

For years, our family-owned artisan bakery has provided local communities and wholesale customers with handcrafted baked goods made with the highest quality ingredients, delivering true Old World flavor and texture to satisfy even the most demanding palate. Today, it's our mission to "turn back the clock" to a time when baked goods were made from scratch the old-fashioned way. It's hard work and we have our customers to thank for our continued success.

HOURS

Tuesday - Wednesday: 7am – 7pm

Thursday - Friday: 7am – 11pm

Saturday: 8am – 11pm

Sunday: 8:30am – 3:00pm

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