



BREAD

BAKING SCHEDULE

MONDAY

Spelt

Baker St.

SD Light Rye

SD Kootenay

SD Spelt

TUESDAY

Spelt

SD Light Rye

SD Multigrain

SD Stone Ground

GF Sunflower Flax

WEDNESDAY

Spelt

Baker St.

SD Spelt

SD Silica St.

SD Light Rye

SD Country Oat

THURSDAY

Spelt

Ciabatta/Focaccia

SD Light Rye

SD Kootenay

SD Caraway Rye

SD Multigrain

SD Stone Ground

SD 100% Rye

FRIDAY

Spelt

Baker St.

Olive Rosemary

Jalapeno Cheddar

SD Light Rye

SD Silica St.

GF Sunflower Flax

**spelt and rye flour milled
by Treasure Life Flour Mills
in Canyon BC**

**Feature breads made
weekly, ask your server**

SD = Sourdough

Made with natural sourdough culture

No added yeast

GF = Made with gluten free ingredients

All breads except Sunflower Flax are egg and dairy free

