

ORGANIC Flours & Grains & Seeds

WHOLE GRAIN BREADS

OMA'S MULTIGRAIN (Daily)
Wheat, rye, & oats with sunflower, flax, & sesame

RUSTIC WHEAT (Daily)
Hearty whole grain bread

WILDFLOWER (Sat)
Densely packed with sunflower, poppy, flax & sesame

WHOLE WHEAT (Alternate Sat)
Moist, chewy, dense whole & cracked wheat bread

4-GRAIN (Alternate Sat)
Wheat, rye, oats, corn & malted barley

RYE BREADS

BAVARIAN (Daily)
German light rye farm bread with no seeds

VOLLKORN (Daily)
Traditional dense German 100% rye grain bread

FINNISH RYE (Wed)
Traditional flat sour rye of Finland

JEWISH RYE (Sat)
Light sourdough rye with caraway seeds

RHINE VALLEY RYE (Sat)
Medium rye with no seeds

SIMPLE BREADS

GRAPEVINE SOURDOUGH (Daily)
Crunchy, mild sourdough

COUNTRY & SESAME (Daily)
Traditional European farm bread with & without sesame

COUNTRY WHEAT (Sat)
Tender light wheat bread with whole & cracked wheat

PAIN DE MÉNAGE (Sat)
Crunchy crust, chewy 17th century French bread

OTHER BREAD ITEMS

PRETZELS - Traditional chewy German pretzel
TRAIN ROLLS - Chewy raisin rolls with no sugar or fat
BRÖTCHEN - White (Daily); Rustic, Multigrain (Sat)
SALZSTANGEN Chewy bread sticks with caraway & salt (Sat)

SPECIALTY BREADS

GILROY GARLIC (Daily)
Moist, light bread with fresh roasted garlic

MEDITERRANEAN OLIVE (Daily)
Light textured bread with Greek & Spanish olives

ROSEMARY (Fri)
Dipping & sandwich bread with whole wheat & fresh rosemary

JALAPEÑO CORN (Sat)
Mildly hot bread with jalapeño peppers & corn meal

CRANBERRY PECAN (Fri, Sat)
Naturally sweet tasting with whole wheat, cranberries & pecans

OTHER HEARTH ITEMS

GRANOLA - Organic oats with cinnamon, sesame & walnuts
HOT & SPICY SNACK MIX - Toasted corn & wheat & herbs
OVEN ROASTED GARLIC - Great bread spread & more
PIZZA MILANO - by the slice, just like in Milan (Fri, Sat)

SWEET ITEMS

BARS - Brownies, Lemon, Sweet Potato, Almond Squares, Hawaiian, Trail, Congo, Pumpkin Spice, Fruitcake, Berry Cake, Apricot Pecan
COOKIES - Chocolate Chip, Oatmeal Raisin, Molasses, Snickerdoodles, Pecan Shortbread, Sandies, Coconut Macaroons, Raspberry & Chocolate Kisses, Lebkuchen, Snowballs, Lemonades, Smiley Faces, Seasonal Cut-outs, Americaner (Black & Whites)
SCONES - Moist & flavorful in 5 fruit varieties & cinnamon
STREUSEL - Apple (Blueberry, Peach, Plum seasonally)
BUNDT CAKES - Granny Smith Apple, Chocolate, Banana Nut, Lemon, Cinnamon Pecan, Cranberry Orange, Kahlua, Pumpkin, Rum Pound, Almond Poppy
PIES - Bourbon Pecan, Bourbon Chocolate Pecan, Cherry, Berry, Apple, CranApple, Pumpkin, Sweet Potato
SWEET BREADS - Cherry Almond, Cinn Raisin, Apricot Walnut

CINNAMON BUNS (Thu-Sat)
IRISH SODA BREAD (Sat)
CHOCOLATE CHERRY KNOTS (Sat)
GERMAN NUT ROLL - Almond (Fri, Sat)
STOLLEN - German fruited holiday bread (seasonal)

ABOUT US

Since 1996, **BreadHaus** has been a family-owned, retail bakery specializing in traditional **rustic breads & sweets**. We make our breads and sweets from scratch using **ORGANIC flours, grains, & seeds**. Our hearth breads are shaped by hand, baked directly on the oven floor in a deep deck, European oven, and contain no added sugars, fats, dairy or eggs. We have a large selection of 100% plant-based breads and sweets. The eggs we do use come from free-range chickens. We truly care about our environment and the quality of our products.

ABOUT OUR RUSTIC BREADS & SWEETS

THE SCOOP ON FATS AND SUGARS

- Our hearth breads, pretzels, German rolls, & train rolls: **NO added sugars, fats, dairy, or eggs**
- Our sweet items: **Trans fat free** and made with a higher emphasis on fruits & nuts, not excess sugar and fats.
- We use Zulka Pure Cane Sugar – unrefined, GMO free, and vegan. (not processed with animal bone char)

LONG-FERMENTED BREADS – TASTE TAKES TIME

Our hearth breads are made slowly with little or no commercial yeast. The long (3 to 5 days) fermentation process allows flavor compounds to develop in the dough, giving our breads a rich and complex flavor.

TO SLICE OR NOT TO SLICE

Breads baked directly on a deck develop a protective, crispy crust for the moist interior. Paper will keep the crispy crust better than plastic. We will gladly slice your bread upon request. If sliced, the bread needs to be stored in plastic, which softens the crust.

HOW TO STORE

Our breads are made without preservatives or additives and are best eaten fresh within 2-3 days.

Fresh bread: if eaten within 2 days, best stored in a paper bag at room temperature to retain its crispy crust. The crust gets a little harder this way (remember, it's protecting the bread's interior). If you prefer a softer crust or wish to keep the bread an additional day or two, a plastic bag is better. Day old bread can be lightly toasted or heated for a "just out of the oven" freshness.

Freezing bread: preferred method if not eaten within 2 days.

Sliced: best if you just need a few slices every day. Freezes well for up to 3 weeks.

Whole: Works great for up to 1 month. Always freeze in plastic and as soon as possible after purchase.

Refrigerating bread: not recommended unless it will be toasted or reheated. Storing bread in plastic in the refrigerator keeps it from molding, but causes it to stale faster (bread stored in paper at room temperature rarely molds).

Reheating whole bread: 300F for about 20 minutes (30 minutes if frozen) will temporarily reverse any staling. During reheating, do not wrap the bread in foil unless you want a soft crust. Reheated breads will stale much faster than fresh breads, so only reheat as much as you plan to eat.

Pretzels/Brötchen: Eat fresh on day baked or immediately freeze in plastic. Reheat frozen (without thawing) in a toaster oven at 300F for 3-5 minutes.

GIFT CERTIFICATES

BreadHaus **Gift Certificates** are a great gift item for all those on your special occasion list: teachers, neighbors, veterinarians, family & friends, etc.