

Artisan Breads

NATURALLY LEAVENED

Our homegrown starter is a living mixture of flour and water that has been fermented over time. Wild yeast and beneficial bacteria populate the starter, giving it its characteristic tangy flavor and ability to leaven our bread. It's nurtured through regular feedings of fresh flour and water, resulting in a lively, bubbling concoction that's ready to create delicious artisan baked goods.

San Francisco Style Sourdough

A rustic masterpiece that has been fermented for a minimum of 24 hours, packed with flavor and health benefits. With its chewy crust and tender crumb, each slice is a delicious testament to the art of traditional baking.

Marbled Rye

A harmonious blend of earthy, nutty note, complemented by a subtle hint of sweetness. Additionally, the fermentation process lends a slight tanginess to the bread, enhancing its complexity.

Cinnamon Raisin

Crafted with sourdough starter and fermented overnight, offers a rich, complex flavor. Sweetened with Blue Agave and Maple Syrups for a diabetic-friendly touch, it's a delightful blend of cinnamon-spiced goodness and plump raisins, perfect for any occasion.

YEAST-RAISED

Maple Wheat

Indulge in the wholesome charm of our Maple Wheat Bread, where rustic stone-ground wheat flour meets the natural sweetness of Pure Maple Syrup. Each slice offers a delightful harmony of flavors and textures, ensuring a comforting treat for any occasion without any added sugars.

Brioche

Hand-crafted using farm fresh eggs and local honey. Through a slow fermentation process, its flavor matures to perfection, resulting in a sumptuous combination of buttery richness and delicate sweetness. Each bite is a heavenly indulgence, the perfect accompaniment to any meal or a delightful treat on its own.

Sesame Buns

These hamburger buns, enriched with farm fresh eggs, whole milk and butter, boast a delightful combination of softness and resilience. Savor the luxurious feel of these hamburger buns as you enjoy their satisfyingly spongy texture, which maintains its shape with each bite, perfectly complementing your favorite fillings and enhancing the burger experience.

Brioche Cinnamon Rolls

Where farm-fresh eggs, whole milk, and butter combine to create a delectably soft, cinnamon-infused bread. Fermented overnight to develop its rich flavor, each roll is topped with a creamy Lemon Zest Cream Cheese icing, offering a delightful blend of rich flavors and sweet tanginess in every bite.

Hawaiian Rolls

Soft, mildly sweet dinner rolls with a pillowy interior and a golden-brown exterior. Enriched with a touch of pineapple juice, farm fresh eggs, brown sugar and butter to giving them a unique flavor profile. These buns are perfect for sliders, sandwiches or simply enjoyed on their own.

Pan de Sal

A cherished Filipino staple, holds a place at breakfast, lunch, and dinner tables alike. Passed down through four generations, this beloved recipe is a simple yet essential blend of flour, water, and salt. Each soft, golden-brown roll is delicately coated in breadcrumbs, offering a nostalgic taste of tradition with every bite. (Special Order)

Ensaimada

This sweet roll features a brioche-style dough, each one meticulously filled with aged Edam cheese and creamed butter. Topped generously with more butter, cheese, and a sprinkle of sugar, this delicacy traditionally served during Christmas is now enjoyed year-round. (Special Order)