



## Artisan Bread Choices

**Italian Baguette:** A crispy crust and soft, light crumb. Great for bruschetta, croutons & hoagies.

**Olive:** A round artisan loaf filled with Italian olives.

**Rosemary:** Oblong loaf with fresh rosemary sprinkled with coarse sea salt. Good with any red meat, veggie sandwiches or toast points for dip.

**Walnut Wheat:** Organic Whole Wheat boule loaded with walnut pieces. This bread is good toasted and also makes great sandwich bread.

**Pagnotta:** Italian round bread, dense in crumb and crusty exterior. Good with soup and served as garlic bread.

**Spinach-Feta Pagnotta:** Italian round bread filled with feta cheese and sliced spinach. Good with pasta!

**Blue Cheese Pagnotta:** Italian round bread filled with crumbled blue cheese.

**Cranberry Bread:** A round artisan loaf filled with dried cranberries.

**Challah:** Vanilla flavored egg bread. Baked either in 1½ pound loaf or braided. Great for French toast, also used in our house-made bread pudding.

**Cinnamon Raisin:** Artisan round filled with golden raisins & cinnamon sugar. Baked either in 1½ pound loaf or free-form.

**Focaccia:** Italian Flat Bread brushed with roasted garlic oil and baked with sliced garlic & fresh basil. Individual rounds available in seasonal flavors. Great for paninis!

**Bagels:** Water-boiled and hearth baked made with organic flour & refined sea salt. Choice of Sesame, Everything, Plain, Whole Wheat. Sold by the dozen at the bakery or individually at Cafe Louisa.

**Whole Wheat Rolls:** Organic Whole Wheat Rolls in small loaf shape. Can be used as a hoagie roll.

**Sourdough:** A crusty round loaf from Louisa's own starter, it grows deeper with time, and will hopefully take you back to San Francisco.

## Bread Baking Schedule

### Monday:

Italian Baguette  
Cinnamon-Raisin  
Focaccia Rounds  
Cranberry Bread  
Whole Wheat Rolls  
Whole Wheat Loaf

### Wednesday:

Walnut Wheat  
Pagnotta  
Blue Cheese Pagnotta  
Spinach Feta Pagnotta  
Focaccia Rounds  
Olive Bread

### Friday:

Olive Bread  
Walnut Wheat  
Italian Baguette  
Rosemary  
Challah-Braid & Loaf  
Focaccia Rounds  
Sourdough Rounds

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