



Weaver Street Market

Fresh Baked Breads

Our bakers work every day of the year to provide a wide variety of fresh bread daily to WSM owners. We use time-honored techniques to maximize the flavor and nutrition of our products, like maintaining multiple sourdough cultures and using organic, local grains. We buy organic flours from Lindley Mills in Graham, NC and Carolina Ground in Asheville, NC, who source as much grain as possible from North Carolina farmers.

We bake all breads daily unless otherwise noted.



naturally leavened breads

Our naturally fermented breads get their superior texture, flavor and nutrition from one of three sourdough cultures that we've maintained in the bakery for 30 years. We also add these cultures to many of our other products, but these naturally leavened breads contain no commercial yeast at all.

Miche

The ultimate sourdough, this four-pound country loaf gets its robust flavor and silky texture from two different sourdough cultures and a slow, long bake.

Sourdough

San Francisco-style bread with a blistering crust and pleasant tang.

Rustic

The Rustic is a sourdough with a subtle, yogurt-like flavor and a chewy crust. This is due to a quicker, warmer fermentation schedule.

Country

The bakers take a portion of the Rustic dough and allow it to ferment a day longer, yielding a more tart flavor profile and increased digestibility.

Multigrain

Eight whole, unprocessed grains account for over one-third of the dough weight in this naturally leavened bread. Also offered as a roll.

Sunflower and Flax

A hot flax seed soaker provides this whole wheat bread with a soft texture and loads of nutrition.

Walnut Raisin

Toasted walnuts and flame raisins in a whole wheat sourdough.



More breads ►

sandwich breads

We offer a variety of sandwich loaves without any preservatives or conditioners.

Seven Grain, Oatmeal, and Sunflower breads

Composed of 100% sprouted whole wheat flour from Lindley Mills.

Wonderful, and Cinnamon Raisin

Soft and slightly sweet.

Sourdough

Pan bread version of our classic San Francisco-style sourdough bread.



rye breads

Often overlooked, rye breads offer maximum flavor and nutrition. We source our rye flour from North Carolina farmers growing an old variety of the grain called Wren's Abruzzi.

Vollkornbrot

The ultimate rye bread, this loaf has no flour. The bread is composed only of chopped rye berries, sunflower seeds, salt, and rye sourdough culture. Hearty, nutritious, delicious. **Available Thursday through Monday.**

classic breads

For the baker there is nothing new under the sun. Every loaf we bake owes a debt to the generations of bakers that came before. These regional breads pay homage to those great bakers and their traditions from around the world.

Baguette

The French classic: crispy crust, open crumb, fruity, buttery fermentation. We bake multiple batches a day to make them available as fresh as possible.

Batard

Baguette dough, but in a larger shape.

Focaccia

This version of the classic Italian flatbread highlights olive oil from our sister co-op, Riojana in Argentina.

Bagel

Our New York-style bagels are boiled the old-fashioned way. We also incorporate some sourdough culture and sponge for added flavor. Bagel types include Plain, Everything, and Cinnamon Raisin.

Challah

Braided celebration loaf enriched with local eggs and honey. Large and small sizes. **Available Thursday through Saturday.**

