

# ARTISAN BREAD SCHEDULE

at Weaver Street Market

ALL BREADS  
are made  
with organic  
flour.

Day baked    After 5 pm    Available after 5 pm    Available

## BREAD

	Sun.	Mon.	Tues.	Wed.	Thurs.	Fri.	Sat.
BAGELS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
CASARECCIO	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
CHALLAH - PLAIN & RAISIN	Day baked	Day baked	Day baked	Day baked	After 5 pm	Available	Available
CIABATTA - CIABATTINI, CASARECCIO	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
CINNAMON-RAISIN (PAN)	Day baked	Available	Day baked	Available	Available	Day baked	Available
COUNTRY	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
DARK RYE	Available	Day baked	Available	Day baked	Available	Available	Day baked
DELI RYE	Day baked	Available	Day baked	Available	Available	Day baked	Available
FRENCH BAGUETTES	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
FRENCH - DEMI BAGUETTES, BATARDS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
FRENCH ROLLS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
FOCACCIA	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
HAMBURGER BUNS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
JALAPENO-CHEDDAR ROLLS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
LA MICHE	After 5 pm	Available	After 5 pm	Available	After 5 pm	After 5 pm	Available
MULTIGRAIN	Day baked	Available	Day baked	Available	Day baked	Available	Day baked
MULTIGRAIN ROLLS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
OAT BREAD (PAN)	Available	Day baked	Available	Day baked	Available	Available	Day baked
OLIVE HERB	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
RUSTIC	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
SEVEN GRAIN (PAN)	Day baked	Available	Day baked	Available	Day baked	Available	Day baked
SOURDOUGH (PAN)	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
SOURDOUGH - ROUNDS & STICKS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
SUNFLOWER (PAN)	Available	Day baked	Available	Day baked	Available	Day baked	Available
VERY BERRY ROLLS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
VOLLKORNBROT	Available	Day baked	Available	Day baked	Available	Available	Day baked
WHOLE WHEAT WALNUT RAISIN	Available	Day baked	Available	Day baked	Available	Day baked	Day baked
WHOLE WHEAT WALNUT RAISIN ROLLS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
WHOLE WHEAT W/ FLAX & SUNFLOWER	Available	Day baked	Available	Day baked	Available	Available	Day baked
WHOLE WHEAT W/ FLAX & SUNFLOWER ROLLS	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked	Day baked
WONDERFUL (PAN)	Day baked	Available	Day baked	Day baked	Available	Day baked	Available
WHOLE WHEAT (PAN)	Day baked	Available	Day baked	Available	Day baked	Day baked	Available

**ALL of our whole wheat and whole rye flours for bread are now grown in North Carolina!**

Please note that some of our breads have a longer shelf life and may still be sold on the second and third days.

Feb. 2019

# SOURDOUGH

## HEARTH BREADS

### Country

The ultimate sourdough. Rustic dough fermented overnight, then shaped and fermented again. It's beautifully sour.

### Dark Rye

Try this bread! It is a robust German rye with a distinct tang and traditional spices that is great as a sandwich, or toasted with hearty soup. Ingredients: Organic whole rye flour, water, unbleached wheat flour, salt, spice mix (caraway, cardamom, fennel), and yeast.

### La Miche

Big, bold, sour - sold by the whole, half, or quarter loaf. A traditional country French. Ingredients: Unbleached white and whole wheat flours, whole rye flour, water, and sea salt.

### Multigrain

Dense and extra grainy. Ingredients: Unbleached white and whole wheat flours, water, honey, salt, multigrain mix (cut & rolled oats, whole & cracked wheat, barley, millet, corn grits, cracked rye, sunflower seeds, and flax). Proofed on corn grits.

### Olive Herb

This bread goes well with goat cheese or toasted with oil and garlic. Ingredients: Unbleached white and whole wheat flours, wheat bran, water, kalamata olives, fresh rosemary, and sea salt. Proofed on corn grits.

### Rustic

A great example of a sourdough that is not sour. Perfect for grilling and crostini or bruschetta. Ingredients: Unbleached white and whole wheat flours, wheat bran, water, and sea salt.

### Sourdough

Classic San Francisco style sourdough, with a blistered crust and sour tang. Ingredients: Unbleached white and whole wheat flours, water, and sea salt. Proofed on corn grits.

### Whole Wheat Walnut Raisin

Hearth loaves made by adding organic red flame raisins and organic toasted walnuts to the Whole Wheat dough. Available as rounds or rolls. Ingredients: Same as Whole Wheat pan bread with the addition of red flame raisins and walnuts. Proofed on corn grits.

### Whole Wheat with Sunflower & Flax

This loaf contains about 70% whole grain and 30% white flour. It's naturally leavened, retaining a moist crumb and good flavor for almost a week! The flax and sunflower add nutrition and flavor. Ingredients: Whole wheat flour, unbleached wheat flour, water, flax seed, toasted sunflower seeds, and sea salt.

# YEASTED

## HEARTH BREADS

### Ciabatta / Casareccio

A crusty Italian bread. The name "ciabatta" means slipper, after its rumpled flattened shape. Ingredients: Unbleached white flour, semolina flour, water, sea salt, and yeast.

### Deli Rye

A light rye flavor, great for sandwiches. Ingredients: Unbleached white and whole rye flours, water, rye starter, caraway seeds, sea salt, and yeast.

### French

This is the authentic article. Crusty on the outside. Made in baguettes, demi baguettes, batards, and dinner rolls. Ingredients: Unbleached white flour, water, sea salt, and yeast.

*All breads are made with ORGANIC flour.*

Lindley Mills in Graham, North Carolina (an organic mill that ships product nationally) has supplied our flour and a variety of milled grains since we opened in 1988.

In 2015, we began working with Carolina Ground in Asheville and now use their stone-ground and cold-milled whole grain flours, both wheat and rye. We sell many of these flours in our bulk bins.

## BUNS & ROLLS

### Hamburger Buns

Classic burger buns made with focaccia dough, plain or topped with sesame, fennel, and poppy seeds. Ingredients: Unbleached flour, semolina, water, extra virgin olive oil, sea salt, and yeast.

### Very Berry Rolls \*

Our sourdough wrapped around a handful of plump dried blueberries, cherries and cranberries. Baked daily.

### Other Rolls & Small Breads: \*

Ciabattinis, Demi Baguettes, French Rolls, Jalapeño Cheddar Rolls (SAT-SUN), Multigrain Rolls, Sourdough Sticks, Whole Wheat Walnut Raisin Rolls, Whole Wheat with Sunflower & Flax Rolls.

\* FOR INGREDIENTS SEE BREADS ABOVE

For further information on our ingredients, please visit our website: [weaverstreetmarket.coop](http://weaverstreetmarket.coop)

## PAN BREADS & OTHERS

### Challah & Raisin Challah

Traditional Jewish braid, plain or seeded. Ingredients: Unbleached flour, water, local eggs, honey, canola oil, sea salt, and yeast. Raisin challah contains golden raisins.

### Cinnamon-Raisin

Great toasted for breakfast. Ingredients: Unbleached flour, water, organic red flame raisins, golden raisins, butter, sugar, milk powder, sea salt, yeast, and cinnamon.

### Focaccia

A flat oven-baked Italian bread. Sold plain or topped with herbs and fresh ingredients. Ingredients: Unbleached white flour, semolina flour, water, olive oil, sea salt, and yeast.

### Oat Bread

A hearty oat bread made with toasted steel cut oats that are soaked overnight. Ingredients: Unbleached white and whole wheat flours, water, steel cut oats, honey, canola oil, sea salt, and yeast - with rolled oats on top.

### Seven Grain

Full grain flavor in a loaf of bread. Great toasted for breakfast or for peanut butter sandwiches. Ingredients: Unbleached white and whole wheat flours, water, honey, canola oil, cracked wheat, oat flakes, rye chops, hulled millet, corn grits, spelt, flax seed, sesame seeds, sea salt, and yeast.

### Whole Wheat (sourdough)

This loaf is 70% whole grain (includes whole wheat, cracked wheat). A long fermentation makes it easier to digest. Ingredients: Whole wheat flour, water, unbleached wheat flour, cracked wheat, salt, and yeast.

### Sunflower

Nutty flavored loaf of bread. Great for chicken salad or pimento cheese sandwiches. Ingredients: Unbleached white and whole wheat flours, water, sunflower seeds, honey, canola oil, sea salt, and yeast.

### Vollkornbrot

100% whole grain rye. This is moist, dense German sourdough bread. Best sliced thin. Ingredients: Rye chops, filtered water, sunflower seeds, salt, and yeast.

### Wonderful

Traditional white bread. Great for toast or sandwiches. Ingredients: Unbleached white flour, water, nonfat milk powder, butter, sugar, sea salt, and yeast.

## BAGEL INGREDIENT INFORMATION

### Basic Plain Bagel Dough:

Unbleached flour, water, malt syrup, honey, sea salt, canola oil, yeast.

For bagel types other than plain, add:

**EVERYTHING:** Sesame seeds, poppy seeds, dried onion, caraway seeds, coarse sea salt.

**CINNAMON-RAISIN:** Golden raisins, sugar, cinnamon.

**SESAME:** Sesame seeds.

**POPPY:** Poppy seeds.

