

BREADS

We bake our breads from scratch every day in order to give you the best sandwich possible. If you can't find the sandwich you like from our menu, please let us build you your own sandwich creation.

Our breads are also available for sale so you can enjoy them at home.

Ciabatta-

Ciabatta, which literally means *slipper*, is an Italian white bread made with white flour and yeast. During the past few years, it has become popular in Europe and the United States.

A toasted sandwich made from small loaves of ciabatta is known as a panino (plural *panini*). Toasting is the most optimal way to enhance the flavor of Ciabatta and is quickly becoming popular in mainstream culture.

\$2.50 ea.

Focaccia-

Is a flat bread topped with spices and other products, which is related to modern pizza. The basic recipe is thought by some to have originated with the Etruscans or ancient Greeks.

It is quite popular in Italy and is usually seasoned with olive oil and herbs, topped with cheese and meat or flavored with a number of vegetables. Focaccia doughs are similar in style and texture to pizza doughs consisting of high-gluten flour, oil, water, sugar, salt and yeast.

Focaccia is used extensively as a sandwich bread.

Focaccia is typically rolled out or pressed by hand into thick layer of dough and baked in a stone-bottom or hearth oven. Bakers often puncture the bread with a knife to relieve bubbling on the surface of the bread. Large bubbles may ruin Focaccia as it creates a "pocket" of air and renders the bread useless for sandwiches.

Focaccia can be used as a side to many meals, as a base for pizza or as sandwich bread. **\$2.95 ea.**

Baguette-

A baguette, French language for stick, is a variety of bread distinguishable by its much greater length than width. A standard baguette is 2.5" to 3.0" inches wide and 1.5" to 2.0" inches tall, but can be up to a 36" in length. It is also known in the English language as a "French stick" or a "French loaf".

Shorter baguettes are very often used for sandwiches. These sandwich-sized loafs are sometimes known as "demi-baguettes or tiers. Baguettes can also be sliced and are often served with pâté or cheeses. As part of the traditional continental breakfast in France, slices of baguette are spread with jam and dunked in bowls of coffee or hot chocolate.

Baguettes are noted for their very crispy crust.

\$1.00 ea.



TRADITIONAL BREAD LOAFS

At The Bagel Café we wake up very early every day to do our bread baking. Besides our sandwich specialty breads we also bake some more traditional breads in loaf form and sliced for your convenience.

Whole Wheat

Sliced 2 lbs. Loaf

\$2.95 ea.

Rye

Sliced 2 lbs. Loaf

\$2.95 ea

FAMOUS PASTRIES

Everyday we bake from scratch an assortment of delicious pastries and cookies that will please just about everyone that visits us. Come and take a look.

- **Scones**
- **Cinnamon Rolls**
- **Gourmet Muffins**
- **Gourmet Cookies**
- **Brownies**
- **Crumb Cake**
- **Cookies**
- **Apple Turnovers**