



Our Breads

Our breads are made by hand, using old traditions of long, slow fermentation to develop lots of flavor and texture. We use fresh eggs, European-style butter and some organic grains and flours.

Baguette—a traditional French bread	\$3.50
Challah—a braided egg bread made on Fridays	\$7.50
Country Bread—a rustic sourdough made with	1 1/2 lb. \$5.25
a touch of whole wheat and rye	3 lb. \$9.25
Durum Round & Stick—rustic Italian loaves	\$4.50
Durum Roll—rustic Italian loaves	\$2.25
Epi—a wheat stalk shaped loaf, made from our baguette dough and a great alternative to dinner rolls	\$4.00
Foccacia—topped with seasonal offerings	\$3.50–\$4.00
French Rye—a European style seedless rye	\$5.25
Multigrain—made with an organic mix of 7 grains,	round \$5.50
sunflower seeds and pumpkin seeds	pan loaf \$8.50
Olive Bread—made with Kalamata & Moroccan	stick \$4.95
oil cured olives.... a favorite!	loaf \$6.95
Pain de Mie—a traditional white sandwich bread	half \$4.50 / whole \$8.50
Pumpkin Seed Bread—a savory bread available in the fall!	\$6.50
Raisin Bread—lightly sweetened, soft and full of plump raisins	\$6.95
Sourdough Baguette—with or without seeds (sesame, fennel, poppy)	\$3.50
Sourdough—made with our own natural starter	\$4.50
Toasted Walnut & Raisin—a dense loaf packed with walnuts and California raisins	\$7.75
Vermont Cheddar Cheese Bread—a sourdough studded with chunks of local cheese	\$6.75
Whole Wheat—a dense loaf made with organic whole wheat flour. . pan loaf	\$8.50

820 Hope Street
Providence, RI
Monday – Friday
6:30 am – 7 pm
Saturday & Sunday
7 am – 7 pm

342 Broadway
Providence, RI
Monday – Friday
6:30 am – 6 pm
Saturday & Sunday
7 am – 6 pm

Rumford Center
20 Newman Ave
East Providence, RI
Monday – Friday
6:30 am – 6 pm
Saturday & Sunday
7 am – 6 pm

Telephone,
all locations:
401.521.2200

Our Pastries*

Biscotti—Almond, Cherry Pistachio or Chocolate Hazelnut	\$2.95
Brownies—rich fudge	\$3.95
Cinnamon Bun—made the old-fashioned way	\$3.75
Croissants— Butter: made with European style butter	\$2.95
Chocolate: with dark Belgian chocolate	\$3.25
Almond: they rival the ones in Paris!	\$3.95
Chocolate Almond: with dark Belgian chocolate & almonds	\$4.45
Ham & Cheese	\$3.95
Kouign Amann (available Wednesdays & Sundays)	\$4.00
Danish—Cream Cheese, Raisin, Seasonal Fruit Danish	\$3.50
Seasonal Savory Danish	\$3.50
Lemon Cakes—a rich pound cake soaked in lemon juice	\$3.95
Scones—Ginger Biscuit, Granola Nut, Seasonal Scone	\$3.50
Cheddar Cheese	\$3.50
Sticky Bun—with toasted pecans	\$4.25
Seasonal Teacake	\$6.95

Our Cookies*

Chocolate Chip, Grammy's Chocolate, Oatmeal Raisin, Russian Teacake, Thumbprint	\$2.25
Coconut Macaroons, Gingerbread Stars, Shortbread	\$1.95
Almond Macaroons	\$2.25

Our Muffins*

Apple Carrot, Banana Walnut, Berry, Blueberry Corn, Bran, Corn, Cranberry Orange, Gingery Gingerbread, Lemon Poppy, Pumpkin Walnut	\$3.25
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*Selection rotates daily