



Breads – Loaves, Rolls and Buns

Breakfast Bread

Tuesday, Thursday, Saturday

Our daily Country Wheat recipe with cinnamon and raisins

Brown Bread

Friday

Sweetened bread with a unique mix of wheat, oats, barley and rye

Ingredients: bread flour, organic oat bran, whole wheat flour, rye flour, water, brown sugar, canola oil, molasses, salt, yeast

Challah

Friday

Traditional egg bread; moist, sweet and soft textured

Available as loaves and dinner rolls (burger and brat buns by request)

Ingredients: bread flour, water, eggs, canola oil, honey, yeast, sugar, salt

Children's Pleasure

Daily

Our basic white sandwich loaf has great taste with no oils or sweeteners!

Ingredients: bread flour, water, yeast, salt

Country Wheat

Daily

Hearty bread made with 100% whole grain wheat

Ingredients: whole wheat flour, water, honey, salt, yeast

Flaxseed

Tuesday, Thursday, Friday

A healthy, grainy bread that's great for sandwiches.

Ingredients: bread flour, whole wheat flour, rye flour, flaxseed, water, honey, salt, yeast

Focaccia

Daily

Olive Oil and a salt sprinkle make all the difference for this Italian classic. Split the flatbread to make a great sandwich!

Available as flatbread and buns

Ingredients: bread flour, water, olive oil, salt, yeast, rosemary, Italian herb blend

French Sourdough

Daily

This crusty, chewy loaf is our version of the French pain au levain.

Ingredient bread flour, water, sourdough starter, whole wheat flour, salt

French Sourdough Cherry – Almond

Tuesday, Thursday, Saturday

The French sourdough recipe with tart dried cherries and almonds

French Sourdough Olive – Herb

Monday, Wednesday, Friday

The French Sourdough recipe with Kalamata olives, thyme and rosemary

Minnesota Rice**Daily**

A rich combination of wild rice, honey, molasses and oats

Available as loaves and dinner rolls (burger and brat buns by request)

Ingredients: bread flour, water, wild rice, oats, butter, molasses, honey, yeast, salt

Minnesota Rice with Craisins**Daily**

This enhanced version of the Minnesota Rice recipe was once a holiday special at Brick Oven. It became so popular that we now make it every day!

Naturally Northfield**Daily**

This hearth bread is our hometown multigrain sourdough.

Ingredients: bread flour, water, sourdough starter, rye flour, whole wheat flour, yeast, salt

Oatmeal**Daily**

Great multigrain sandwich bread!

Available as loaves, dinner rolls and burger buns (brat buns by request)

Ingredients: whole wheat flour, bread flour, oats, water, honey, salt, yeast, canola oil

Oatmeal Swirl**Daily**

We add a swirl of cinnamon and sugar to the oatmeal recipe. It's great for breakfast or as French toast!

Rustic**Daily**

Simple, crusty and flavorful bread with an open crumb

Available as baguettes, loaves and burger buns

Ingredients: bread flour, water, salt, yeast

Seeds and Nuts**Monday, Wednesday, Friday**

Our oatmeal bread recipe, chock-full of sunflower seeds, almonds, flaxseeds, sesame seeds, millet and poppy seeds

Spinach Parmesan**Tuesday, Thursday**

A rich bread, delicious alone, as part of an hors d'oeuvres plate or with a meal.

Ingredients: bread flour, water, parmesan cheese, spinach, egg, honey, butter, yeast, salt, garlic

Swedish Limpa**Friday**

Orange peel and spices enhance this sweetened bread

Ingredients: bread flour, water, whole wheat flour, oat bran, rye flour, brown sugar, honey, canola oil, molasses yeast, salt, orange peel, fennel, anise, caraway

Sweet**Daily**

This rich recipe is also the base for our caramel and cinnamon rolls.

Available as soft, sweet dinner rolls and burger buns (brat buns by request)

Ingredients: bread flour, milk, water, eggs, honey, butter, yeast, salt