

Rustic Bread Ingredients

These rugged, crusty loaves are perfect for the dinner table or picnic basket, to serve with special cheeses or to grill or toast for a snack.

European-Style Breads

NORTHERN RYE

Seasonal special – A firm, nutty tasting whole grain loaf with a mild sour tang. Like an Old World German rye made with Pacific Northwest flour – slice it thin and enjoy with your favorite cheeses, pate and charcuterie.

Water, Small's Family Farm unbleached wheat flour, dark fine rye flour, whole wheat flour, cracked rye, rye flakes, molasses, salt, caraway seeds, yeast

SESAME CURRANT LOAF

Seasonal special – Our rich semolina dough revved up with nutty tahini, toasted sesame seeds and sweet, chewy currants. Perfect with sharp cheeses and delicious toasted and spread with your favorite nut butter.

Water, durum flour, unbleached wheat flour, organic currants, tahini, salt yeast.

CORN LOAF

Seasonal Loaf – A beautiful golden 1-pound boule with a crisp, nutty crust and a soft-chewy interior. Made with 100 percent local ingredients, including single-variety wheat flour from Small's Family Farm, durum flour from Hunton's Farm, organic Red Floriani corn milled locally and our favorite local honey, Bee Local. Delicious toasted and as a dinner bread, this is a modern version of our classic Yeasted Corn Loaf.

Water, Unbleached white flour, Stoneground Durum flour, Organic Red Floriani Cornmeal, Honey, salt, yeast.

CALAMATA OLIVE

Our naturally leavened sourdough studded with briny calamata olives and fresh rosemary. Golden-crust and moist, it's delicious on its own, spread with goat cheese or paired with Italian salami in a sandwich.

Shepherd's Grain unbleached flour, water, sour starter, yeast, salt, calamata olives, fresh local rosemary.

CAMPAGNOLO

Hearty and mildly sweet from a touch of honey, "Campy" is a rugged country-style loaf combining coarse wheat and rye flours and a mix of eight whole grains. Great for sandwiches or toasted and spread with your favorite nut butter.

Shepherd's Grain unbleached flour, Camas Country whole wheat flour, water, rye meal, yellow polenta, rolled barley, millet, rice bran, wheat germ, flax seed, sunflower seeds, rolled oats, honey, salt, yeast.

CIABATTA

A classic Italian "slipper bread", hand-shaped with an open structure, crispy crust and distinctive chew. Dip it in your favorite olive oil or use a hunk to soak up the last bits of delicious pasta sauce or broth.

A blend of Shepherd's Grain and Roger's unbleached flours, water, salt, yeast.

COMO

Our signature Italian-style hearth bread! Named one of the country's best artisan loaves by Saveur magazine, Como has a golden crust and chewy interior. Available as a standard or small loaf (Piccolo Como), it's perfect for sandwiches, toast and bruschetta.

A blend of Shepherd's Grain and Roger's unbleached flours, water, salt, yeast.

MULTIGRAIN WHOLE WHEAT HEARTH LOAF

Studded with grains and seeds, this hearth-baked bread is in the style of rugged German whole wheat breads and features 4 grams fiber per slice. A delicious companion to soup or salad.

Camas Country whole wheat flour, Roger's unbleached flour, water, raisin juice, flax seeds, 8-grain mix, pumpkin seeds, rolled oats, sesame seeds, salt, GMO-free canola oil, yeast.

PEASANT LEVAIN

Naturally leavened with wild yeast, Peasant has a gorgeous dark crust and distinctive tang. Available as a boule (round) or batard loaf, its complex nutty flavor pairs well with all kinds of cheeses and cured meats. Whole grain flours and incredible keeping qualities make it a top choice for table bread, open-faced sandwiches and morning toast.

Camas Country whole wheat flour, Roger's unbleached flour, water, levain, flaky rye meal, salt.

PUMPERNICKEL

Dark, hearty and rolled in whole rye flakes, this loaf actually gets more flavorful over time! Made with locally grown organic dark rye flour, whole wheat and a touch of molasses and caraway. Pair it with local cheeses, smoked meats or your favorite pate. ***Available in Seattle cafes only**

RUSTIC BAGUETTE

Baked to golden perfection, this crusty hand-shaped baguette has a lightly sweet flavor. Dip in olive oil, spread with a gooey aged cheese or slice for crostini.

A blend of Shepherd's Grain and Roger's unbleached flours, water, malt, salt, yeast.

SEEDED DEMI BAGUETTE

Our thin-crust demi baguette rolled in poppy, sesame and fennel seeds. Tear it open for a snack or invite it along on your next picnic.

A blend of Shepherd's Grain and Roger's unbleached flours, water, salt, yeast, poppy seeds, fennel seeds, sesame seeds.

DEMI BAGUETTE

With a thin crust and open crumb, this petite baguette is perfect for a cozy dinner for two, or your favorite sandwich filling and a hike.

A blend of Shepherd's Grain and Roger's unbleached flours, water, salt, yeast.

SEMOLINA BAGUETTE AND BATARD

An Italian bread for special occasions, ours has a beautiful golden crust and creamy white interior. Moist with a fine delicate texture, ideal for slicing. *Batard available in Portland only.*

Durum wheat flour, Roger's unbleached flour, water, salt, yeast.

SOURDOUGH

Made with natural starter, this mildly sour loaf is fantastic sliced and toasted or grilled. A chewy interior and bubbly, crackly crust make it a crowd pleaser (and winner of blind tastings). Try it with roast chicken, pasta or for your next tuna melt!

Roger's unbleached flour, water, sour starter, yeast, salt

SOUR RYE

Toasted caraway seeds, rye flour and a touch of molasses make this sourdough bread the perfect partner for pastrami or roast beef. Packed with whole grains.

Roger's unbleached flour, rye flour, Camas Country whole wheat flour, water, rye starter, caraway seeds, unsulfured molasses, salt, yeast

YUKON GOLD POTATO

The buttery flavor of Yukon Gold potatoes, roasted to bring out their earthy sweetness, balanced with the mild tang of sourdough in a thin-crust hearth bread. Makes an excellent grilled cheese sandwich.

A blend of Shepherd's Grain and Roger's unbleached flours, water, Yukon Gold potatoes, salt, sour starter.

CHALLAH

(made only on Fridays)

We are not a kosher bakery, but our traditional braided egg bread is rich and sweet and a favorite with customers. A delicious treat for Shabbat or weekend French toast.

Shepherd's Grain unbleached flour, water, cage-free eggs, non-GMO cane sugar, GMO-free canola oil, local honey, salt, yeast.

Home-Style Pan Loaves

Our homey American-style sandwich loaves make delicious toast and a top-notch PB&J – plus they're packed with whole grains!

THE GOLDENDALE

An old-fashioned loaf flecked with whole wheat flour. Rich with milk and honey, this is the loaf your grandma used to make, only better. **(Portland only)**

Roger's unbleached flour, water, Camas Country whole wheat flour, water, milk, local honey, GMO-free canola oil, salt, yeast.

GOLDENDALE WHOLE WHEAT

A hearty, whole wheat version of our Goldendale loaf, sweetened with a little raisin juice. With 68 percent whole grain flour, it's as nutritious as it is delicious.

Camas Country whole wheat flour, Roger's unbleached flour, water, raisin juice, salt, yeast, GMO-free canola oil, rolled oats.

Snack Bread & Rolls

A wholesome and tasty choice for your burgers, brats, sandwiches and soup night!

HOT DOG BUNS

(pack of 6)

Frankly delicious! A classic bun full of rich, buttery flavor from our brioche dough. Pair one with a ballpark dog, a grilled brat or a scoop of shrimp salad.

A blend of Shepherd's Grain and Roger's unbleached flours, milk, cage-free eggs, butter, cane sugar, water, pure vanilla extract, salt, yeast.

POTATO BUNS

(pack of 4)

Made with potato flour and real buttermilk, these buns are sturdy enough to hold a burger and soft enough to get out of the way. Your burger will never taste better!

A blend of Shepherd's Grain and Roger's unbleached flours, Grade A buttermilk, sour starter, sweet cream butter, potato flour, cane sugar, salt, yeast.

DINNER ROLLS

Rustic dinner rolls in our classic Como or Peasant dough.

GRANDE BOLO ROLL

A generously sized ciabatta roll baked in our hearth oven. Our top choice for breakfast sandwiches, pulled pork or sliced salami and cheese.

A blend of Shepherd's Grain and Roger's unbleached flour, water, salt, yeast.

