



RHINEBECK, NY





SOUP OF THE DAY

Cup \$3.50

Bowl with a white or multigrain roll \$5.25



SALADS

Heart of romaine salad with caesar dressing and herb croutons \$6

Baby spinach salad with grilled portobello mushrooms,
balsamic vinaigrette and parmigiano reggiano \$6

Red beet tartar with honey-red wine vinaigrette and salted granola \$6

Arugula and fennel salad with citrus vinaigrette \$6

Mixed greens with balsamic vinaigrette and herb croutons \$4

Salads can be served with grilled chicken or tofu \$2, grilled salmon \$4



PANINI

Featuring our artisan breads and served with a side salad

Fresh mozzarella, tomato, arugula and basil pesto on Peasant \$8.50 add Prosciutto \$2

Artichokes and Coach Farms goat cheese with oven
roasted tomatoes on organic Mixed Grain \$8.50

Roasted chicken with Sriracha mayonnaise, buttermilk bleu cheese
and red grapes on Ciabatta roll \$8.50

Ham and Old Chatham camembert with Dijon vinaigrette and
romaine on organic Mixed Grain \$8.50

Prosciutto, soprasetta, and fresh mozzarella with red wine vinaigrette
and arugula on a baguette \$12

TARTINES

*Open-faced sandwiches featuring organic Whole Wheat Sourdough
and served with a side salad*

Herbed Coach Farms goat cheese with marinated portobello mushrooms and
caramalized onions on grilled organic Whole Wheat Sourdough \$8

Poached Salmon with dill crème fraîche and avocado on
grilled organic Whole Wheat Sourdough \$10

Sliced Speck with balsamic reduction, melon and grana padano on
grilled organic Whole Wheat Sourdough \$10



SANDWICHES

Featuring our artisan breads and served with a side salad

Smoked turkey club with apple-wood bacon,
avocado, mixed greens and tomato on organic Whole Wheat Sourdough \$9

Chipotle chicken salad with haricot verts on Ciabatta roll \$9

House made roast beef and cheddar, horseradish crème fraîche
and romaine on organic Mixed Grain \$9

House made spiced hummus and Coach Farms goat cheese with
roasted peppers and cilantro on organic Whole Wheat Sourdough \$8

Albacore tuna with wasabi mayonnaise, avocado and cucumber
on organic Mixed Grain or as a wrap \$8

House made vegan lentil burger with apple butter-balsamic glaze
on Multigrain Kaiser roll \$8

All natural burger with lettuce, onion and tomato on Kaiser roll \$9
add cheese or bacon \$2



In 1983 Bread Alone Bakery started with one goal in mind:
To bake wholesome and organic bread on the hearth of a wood-fired brick oven. At Bread Alone Bakery Café & Restaurants, we continue our commitment to this mission, creating each artisan loaf by hand every day from little more than organic whole grains, water and salt. Our organic grains are grown in New York, the Midwest and Canada. Many of our dairy products are from local farms, and much of our fruit is picked seasonally from local orchards and then canned or frozen for year-round use.

ORGANIC



LOCAL

Join us for dinner. Our seasonal menu features locally grown produce and a variety of world-renowned wine and beer.

Have Bread Alone cater your next event!