

DINNER

APPETIZERS

White bean bruschetta with prosciutto and sage \$6

Beet 'carpaccio' with honey-red wine vinaigrette, mixed greens and aged Blue Ledge goat cheese \$6

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

Sliced soppressata with anchovy aioli and romaine \$8

Mixed greens with citrus vinaigrette \$6

ENTREES

Lemon herb roasted chicken with savory cranberry bread pudding \$18

Suggested wine: Heron Chardonnay

Grilled bistro steak with wild mushrooms and potato gratin \$22

Suggested wine: Alain Paret Cotes du Rhone

Pan seared salmon with sage brown butter, butternut squash puree and sautéed spinach \$18

Suggested wine: Zemmer Pinot Grigio

Grilled Berkshire pork loin with pear chutney, mustard greens and mashed potatoes \$18

Suggested wine: Von Kesselstaat Riesling

Rigatoni with spicy Merguez sausage, tomato and parmigiano reggiano \$16

Suggested wine: Lancatay Huarpe Cabernet Sauvignon

We use local, organic ingredients wherever and whenever possible!

**Bread
Alone**
BAKERY
RESTAURANT

*We present to you some of our time-honored favorites.
As always, all of our sandwiches and panini are
made fresh featuring our artisan breads.*

SOUP

Bowl \$5.25

Artisanal cheese plate \$7

Charcuterie plate \$7

PANINI

Fresh mozzarella, tomato and basil pesto on peasant bread \$8.50

Roasted chicken with herb mayo, fontina cheese and red grapes on ciabatta roll \$8.50

Grilled artichokes and goat cheese with oven roasted tomatoes on mixed grain bread \$8.50

SANDWICHES

Wood-smoked ham and brie sandwich with field greens and honey mustard on peasant bread \$9

Smoked turkey with carrots, greens and cranberry chutney on whole wheat sourdough bread \$9

Roast beef with cheddar, horseradish creme' fraiche and greens on mixed grain bread \$9

Bread Alone burger with lettuce and tomato on kaiser roll \$9

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