

ART IS IN DAILY BREAD LIST

Sourdough or pain au levain

Dense delicious naturally leavened breads with a very delicate tang. The beauty of this style of baking is that we are able to build tons of flavour into the bread itself so it tastes incredible even before adding all of the lovely fresh accompaniments: grains, nuts, seeds, herbs & fruits.

Name	Ingredients
Kevin's white sourdough Available in small and large sizes	Wheat flour, sea salt, levain & water
Raisin <small>One size only</small>	Organic sifted wheat flour, organic rye flour, sea salt, levain, water & raisins
Roasted garlic & rosemary sourdough <small>One size only</small>	Wheat flour, sea salt, levain, water, fresh rosemary & roasted garlic
Herb & cheese Sourdough <small>One size only</small>	Wheat flour, sea salt, levain, water, with fresh herbs & cheese
Wholewheat & Rye sourdough <small>One size only</small>	Organic whole wheat flour, organic rye flour. sea salt, levain & water

Daily bread

These two breads are a must for breakfast and/or sandwiches. They are very flavourful breads loaded with seeds. They both have some sweetness to it whether it's with honey or molasses, they are two of our most popular loaves.

Name	Ingredients
Buttermilk multiseed \$7.70	Unbleached wheat flour, organic whole wheat flour, sea salt, poolish, sunflower seeds, honey, brown sugar, poppy seeds, sesame seeds, flax seeds, buttermilk, cooked brown rice & water
Crazy grain \$8.25	Organic whole wheat, organic sifted whole wheat, and organic whole rye flours with a multitude of grains (cracked wheat, brown flax seeds, corn meal, pearled barley, cracked rye, cracked triticale, oat flakes, cracked brown rice, natural sesame, buckwheat, millet, cracked durum), blackstrap molasses, 9 grain mix, cooked brown rice, honey & buttermilk

Prices & availability subject to change without notice

All products are made in area containing other allergens. Art Is In bakery will not be responsible for any allergies arising from cross-contamination.

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Traditional baguette

For the ultimate classic baguette Kevin chose to combine two different kinds of pre-ferments; the poolish from his dynamite baguettes and his own sourdough starter

Name	Ingredients
Parisian	Wheat flour, sea salt, levain, fresh yeast & water

Dynamite baguettes

Tear off the end of a Dynamite baguette and you'll see where it gets its name. Beneath its crackly, bronzed blistered crust is an explosion of air pockets — open holes of different sizes that can only be achieved by long, natural leavening and kind, gentle human touch.

Name	Ingredients
Dynamite white Available in small and large sizes	Unbleached wheat flour, extra virgin olive oil, whole milk, sea salt, poolish fermentation, fresh yeast and water
Rosemary & garlic Available in small and large sizes	Unbleached wheat flour, extra virgin olive oil, whole milk, sea salt, poolish fermentation, fresh yeast, water, roasted garlic and fresh rosemary
Cheddar, chive & jalapeno Available in small and large sizes	Unbleached wheat flour, extra virgin olive oil, whole milk, sea salt, poolish fermentation, fresh yeast, water, cheddar, fresh chive & jalapenos
Kalamata olive Available in small and large sizes	Unbleached wheat flour, extra virgin olive oil, whole milk, sea salt, poolish fermentation, water, olives

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