

Dough Re Mi

Artisan Bakery Menu

Breads

Country Sourdough — \$8.50

24hr fermentation, whole wheat blend.

Olive & Rosemary — \$9.50

Kalamata olives, fresh rosemary, sea salt.

Multigrain Levain — \$8.75

Flax, sesame, sunflower seeds, honey.

Rye & Caraway — \$8.00

Traditional deli-style rye with seeds.

Pastries

Butter Croissant — \$3.50

A.O.P. Butter, 81 layers of lamination.

Pain Au Chocolat — \$4.25

Valrhona dark chocolate batons.

Almond Croissant — \$4.75

Twice-baked, housemade frangipane.

Morning Bun — \$4.00

Croissant dough, cinnamon sugar, orange zest.

Sweets

Salted Choc Cookie — **\$3.00**

Belgian chocolate chunks, Maldon salt.

Basque Cheesecake — **\$7.00**

Burnt top, creamy center (Slice).

Lemon Tart — **\$6.50**

Zesty curd, toasted meringue.

Carrot Cake — **\$6.00**

Walnuts, spiced sponge, cream cheese.

Coffee

Espresso — **\$3.00**

Double shot, house roast.

Cappuccino — **\$4.50**

6oz, silky microfoam.

Latte — **\$5.00**

10oz, local dairy or oat milk.

Cold Brew — **\$4.50**

Steeped 18hrs, smooth finish.
