



PASTRY DESCRIPTIONS

PLAIN CROISSANT: classic buttery flaky CROISSANT MADE FROM SCRATCH HERE AT V.RICHARDS.

PAIN AU CHOCOLATE: (CHOCOLATE CROISSANT) classic HAND CRAFTED CROISSANT folded over with 2 pistols of chocolate inside, dusted with powdered sugar.

ASSORTED FRUIT DANISH: A buttery flaky DANISH dough cut in squares and topped with with a fresh fruit jam.

CREAM CHEESE DANISH: USING THE dough for the fruit DANISH but filled with CREAM CHEESE.

CINNAMON Roll: CROISSANT dough rolled with CINNAMON AND SUGAR glazed with APRICOT JAM.

CARAMEL PECAN Roll: BRIOCHE dough rolled with CINNAMON AND SUGAR THEN BAKED with CARAMEL AND GEORGIA PECANS.

HAM & SWISS CROISSANT: CROISSANT with BOAR'S HEAD SMOKED HAM AND SWISS CHEESE.

CLASSIC BLUEBERRY Muffin: FRESH MADE muffin with BLUEBERRIES topped with SUGARY CRUMBS

BANANA NUT Muffin: RIPE BANANAS AND TOASTED WALNUTS folded INTO muffin BATTER THEN lightly dusted with powdered sugar.

CARROT RAISIN Muffin: moist muffin with a dark BATTER, SWEET RAISINS AND mild CARROTS MAKE A GREAT COMBO.

BRAN Muffin: MADE USING ONLY BRAN, OATS, AND RAISINS THIS muffin IS A TRUE BRAN muffin WITH A NUTTY FLAVOR AND A HINT OF SWEET FROM THE RAISINS

CAKE DONUTS: JUST like the powdered donuts you get in the bag EXCEPT HOME MADE WITH NO ADDED PRESERVATIVES. AVAILABLE powdered, glazed, OR CINNAMON SUGAR COATED (adds a little EXTRA CRUNCH). ALL ARE PERFECT WITH A CUP OF COFFEE.

V. Richards
BREAD DESCRIPTIONS

PAIN de MIE (PAHN DE MEE): A soft milky white bread perfect for any sandwich. SERVED AS A Pullman loaf (spring flour, whole milk, water, butter, salt, sugar, and yeast)

PAIN de CAMPAGNE (PAHN DE COM-PAHN-YA): OUR WHOLE WHEAT BREAD. HEARTY COUNTRY style bread, strong wheat flavor with a great crust. Perfect for a roast beef sandwich or creamy cheeses. (spring flour, whole wheat, salt, wheat germ, rye flour)

Available in a BOULE OR Pullman

MULTIGRAIN: A nutty flavored bread perfect with any cheese pairing. (spring flour, chopped rye, flax seed, oats, sesame seed, sunflower seed, honey, salt, yeast)

Available in a BATARD OR Pullman

FRENCH BAGUETTE: A classic French baguette nutty toasted crust outside and a soft interior crumb. (flour, salt, yeast)

FRENCH BATARD: SAME DOUGH AS THE FRENCH BAGUETTE BUT IN A SHORTER - FATTER shape. (flour, salt, yeast)

(SLANTED SCORES-CUTS)

CIABATTA: "Old Slipper" in Italian - This is a very porous interior with a very smooth creamy taste. (flour, salt, yeast) Shelf Life 1 Day

WHITE SOURDOUGH: Chewy crust and interior that is very mild in acidic taste. (flour, salt, yeast)

(STRAIGHT SCORES-CUTS)

Available in a BATARD OR Pullman

WALNUT RAISIN SOURDOUGH: BASE DOUGH SAME AS WHITE SOURDOUGH WITH ADDED ingredients.

A SWEET NUTTY bread with a mildly acidic flavor. GREAT FOR CHEESES, FOR BREAKFAST & FRENCH TOAST. (flour, salt, raisins, walnuts)

Available in a BATARD OR Pullman

CHALLAH: Soft enriched Jewish bread that is slightly sweet & yeasty. (spring wheat flour, vegetable oil, egg yolk, sugar, salt, yeast)