



Thanksgiving Menu

Call 973-218-6922 to place your pre-order. Pre-orders accepted until November 18.

Pick up Wednesday and Thursday.

Holiday hours

Wednesday 5:30 am – 6 pm

Thursday 7 am- 11 am

Friday 8 am – 6 pm

Quiche

Goat and Leek 20.00
white and buckwheat flour, milk, eggs, cream, leek, onion, goat cheese, cheddar

Feta and spinach 20.00
white and buckwheat flour, milk, eggs, cream, feta, cheddar, spinach, herbs

Cheese 20.00
white and buckwheat flour, milk, eggs, cream, cheddar, ricotta

Salads 16 oz

Brussels Sprout vegan 16.00
roasted brussels sprout, shallot, chestnut

Quinoa vegan 16.00
quinoa, roasted sweet potato, cauliflower, green onion, almond, citrus-mint dressing

Cauliflower vegan 16.00
Roasted cauliflower, tehina sauce

Bread

Country 7.00

Country seeded 8.00

Whole wheat vegan 7.00

Olive whole wheat vegan 8.00

Raisin/pecan vegan 10.00

Whole wheat

Baguette plain 3.50

Baguette seeded 4.00

Liv bread 9.00

Brioche mini bun (six-pack) 4.50

Dinner Roll (six pack) 7.00

Pie

Apple 28.00
puff pastry, local apples, crumb, raisin, cinnamon

Chestnut Flan 28.00
puff pastry, chestnut custard

Cake

Cranberry upside-down 26.00
caramelized cranberry, flour, butter, sugar, cornmeal, lemon zest

Lemon-Poppy Loaf 14.00
flour, eggs, sugar, butter, sour cream, poppy seeds, lemon, vanilla

Chocolate-Espresso Loaf 14.00
flour, eggs, sugar, butter, sour cream, chocolate, espresso, vanilla

Fudge Loaf pareve 18.00
callebaut semi sweet and bittersweet chocolate, cocoa powder, eggs, sugar, canola oil, rum, vanilla

Babka

Chocolate 15.00
flour, eggs, sugar, butter, milk, chocolate, graham

Cranberry-Almond 15.00
flour, eggs, sugar, butter, milk, cream, cranberry, almond