

bread

lunch

PASTRY MENU	CUSTOM CAKES
suject to availability	
Della Dese Test	_
Daily Pop Tart	
Cardamom Brioche Bun	6
Almond Yuzu Bostock	6
Butter Croissant	5.5
Cranberry Corn Muffin	Ę
Pastrami Rye Croissant	8
Daily Cruller	5.5
Apple Danish	6
Matcha Croissant	7.5
Candied Ginger Scone	5
Fromage Blanc Danish	7
Malted Ginger Cookie	4.5
Butter Sable	3
Chocolate Hazelnut Croissant	7
Parmesan Herb Biscuit	Ē
Spelt Cake with Whipped Labneh	8
Pistachio Escargot	8
Miso Tahini Cookie	3
Cinnamon Bun	6
Muslamana III asla Fam Tant	0.5

Classic Kouign Amann 6.5

BAKERY. CAFE. HIGH STREET EVENTS, CLASSES. DAILY Country Boule 8.5 Spelt Baguette 5 Epi Sesame Baguette 6 Keystone Wheat 9 Caraway Rye 10 Sesame Semolina 11 Seeded Pullman 10 Black Pepper Cheddar 14 Focaccia 8 ROTATING Anadama 14 Challah 10 Olive Rosemary 9 Einkorn Porridge 14 Cherry Buckwheat 9

ELEVATED MADE WITH CLASSICS OUR BREAD

sandwiches

Avocado Toast	14
Seeded Bun with Butter + Cheddar	10
TBR Breakfast Plate	14
Bread Board	9.5

sandwiches

Ham + Pickle Butter, Demi Baguette	15
Tuna Nicoise	18
Hoagie Muffaletta, Sesame Focaccia	(half/whole) 10/19
Turkey + Pesto Fromage Blanc, Seeded	Multigrain 16
Benne Miso Mushroom Hoagie	15
Black Lime Chicken Salad, Ciabatta	16

salads

Kale Caesar, Tahini, Parmesan, Sourdough Croutons, Sesame Seeds	12.5
Tuna Nicoise, Gem Lettuce, Hard-Boiled Egg, Olives, Potato, Dijon Vinaigrette	16
Hoagie Salad, Romaine, Salami, Coppa, Mozzarella, Olives, Pickled Peppers, Oregano Vinaigrette	14

always room for bread

CATERING

Meetings, milestones, and everything in between—let us cater your next event!

Email <u>catering@thebreadroomphl.com</u> to inquire about an order today.

JOIN US FOR BAKING CLASSES

The Bread Room turns into a baking classroom in the evenings, offering weekly hands-on workshops ranging from sourdough and pizza-making to pastry techniques. Learn more and book your first class on our website!



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