



## Breakfast

We'll help you start your day with organic coffees, teas, and espresso drinks.

## Pastries Baked Daily

Chocolate, Almond, and Ham & Swiss Croissants, Cinnamon Swirls, Pecan Sticky Buns (Thursday-Sunday), Cheese and Jam Danish, Seasonal Danish, Muffins, Sweet and Savory Scones, Bagels, Sweet and Savory tarts, granola, And More



## Organic Brick-Oven Breads

Daily: Sourdough, Ciabatta, Focaccia, 4-Grain, Whole Wheat Sourdough, 3 Cheese Garlic & Basil, Jewish Rye

Cranberry Walnut (Mon, Wed, Thurs, Sat, Sun)

Caramelized Onion & Asiago (Wed + Sat)

Fougasse (Sat + Sun)

Olive Rosemary (Mon + Fri)

Raisin Pecan (Thurs + Fri)

NC Grits Levain (Thurs + Sun)

Seeded Sourdough Dark Rye (Sat)

*(gf) Note to customers* - Our Gluten Free items are provided for customers who are gluten intolerant, but are prepared in a common kitchen with the risk of gluten exposure. We do not recommend these items for guests with celiac disease, and guests with gluten sensitivities should exercise judgment in consuming these foods.



At Flat Rock Village Bakery, everything we serve is made from scratch daily- from our breakfast pastries to our sandwiches and wood fired pizzas. We care about the food we serve you and source as much as possible from local farms and other local suppliers.

We start each day as a bakery, baking off a large assortment of breakfast pastry (scones, bagels, danish, croissant, cookies and more) and organic brick oven breads.

By 11:00 am we start serving lunch which includes salads, wood fired pizzas, and hearty sandwiches on our house made breads. We serve organic coffee and espresso all day long

We hope you enjoy your dining experience as much as we enjoy making your food!

Local farms and producers that we support:

Counter Culture Coffee (Organic Coffee)

Hickory Nut Gap Farms (Pork, Beef)

Pitch Pine Farms (Vegetables)

Deep Woods Mushrooms (Shiitakes)

Farm to Home (Local, clean, Milk and Cream)

Holly Spring Farm (Tomatoes)

Carolina Ground (Local Organic Stone Milled Flour)

Inladris Farms (Local Jams)

Lusty Monk Mustard

San Giuseppe Salami Co. (Pepperoni, Salami, Ham)



2710 Greenville Highway

(Inside the Wrinkled Egg)

Flat Rock, NC 28731

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villagebakerync.com

Call or check website for current hours

# FLAT ROCK Village BAKERY



# MENU

# Lunch Menu

Served daily 11am - Close

(V) = Vegetarian | (GF) = Gluten Free

## Salads

We always use organic salad greens, and during the growing season we source our greens from our local farmer friends whenever possible.

All salads are served with your choice of dressing: Balsamic Vinaigrette, Buttermilk Ranch, Lemon Basil, Tahini Goddess

- (V, GF) **Garden Salad** 8.50 full / 4.50 half  
organic greens, organic carrots, red onion, cucumbers, bakery croutons, and grape tomatoes with your choice of dressing (GF - without croutons)
- (V, GF) **Bakery Salad** 10.00 full / 5.00 half  
organic greens, dried cranberries, toasted walnuts, organic carrots, and feta with your choice of dressing
- (V, GF) **Baby Spinach Salad** 10.00 full / 5.00 half  
organic baby spinach, a local hard-boiled egg, toasted organic sunflower and pumpkin seeds, grape tomatoes, pickled red onions, and goat cheese with your choice of dressing
- (V, GF) **Beet Salad** 10.00 full / 5.00 half  
garlic & herb roasted beets, organic greens and arugula, toasted walnuts, gorgonzola cheese, your choice of dressing
- (V, GF) **\*Caesar Salad** 10.00 full / 5.00 half  
romaine hearts, bakery croutons, romano, and house caesar dressing (GF - without croutons) \*Our Caesar dressing is made using raw (but local and organic) eggs. Consuming raw eggs may increase your risk of food borne illness.

• Add our hummus, chicken salad, tuna salad or oven roasted chicken breast to any salad for \$3.50  
• add 1/2 avocado for \$2.50  
(All gluten free)

## Kids Menu

12 and under only

All kids' sandwiches served with Miss Vicki's potato chips

- Organic PBJ** 7.00 ea.  
organic smooth peanut butter & jam on 9-grain or sourdough
- Ham, Turkey or Roast Beef and Cheese** 7.00 ea.  
sliced ham, turkey OR roast beef, provolone, mayo, on sourdough or 9-grain
- Cheese Melt** 7.00 ea.  
provolone and havarti baked on 9-grain or sourdough

## Pizzas

Our pizzas are 13", thin crust, and baked in our brick oven using house made organic wheat pizza doughs. All Pizzas are topped with imported romano cheese when they come out of the oven. Gluten free pizzas are available and are 9" on a house made GF crust.

- (V) **Cheese** 13.00  
just whole-milk mozzarella on our scratch tomato sauce -Add pepperoni for \$3.00
- (V) **Classic Margherita** 14.00  
our scratch tomato sauce, fresh mozzarella, and fresh basil
- (V) **Five Cheese** 14.00  
tomato sauce with fontina, asiago, romano, gorgonzola, and mozzarella
- Pepperoni or Sausage** 15.00  
homemade Italian sausage or NC pepperoni added to our cheese pizza above romano, and mozzarella
- (V) **Veggie** 15.00  
all fresh vegetables, including mushrooms, onions, bell peppers, roasted tomatoes, and spinach on a tomato and pesto base with mozzarella
- (V) **Butternut and Kale** 16.00  
rosemary-infused olive oil base, roasted butternut squash, kale, roasted garlic, walnuts, mozzarella & goat cheese with a balsamic drizzle
- (V) **Goat Cheese** 16.00  
basil pesto base with oven roasted tomatoes, artichoke hearts, goat cheese, fresh spinach, and mozzarella
- Prosciutto** 16.00  
tomato sauce, fresh mozzarella, imported Italian prosciutto di Parma, and fresh basil
- BBQ Chicken** 16.00  
homemade organic bbq sauce, house-roasted chicken, cheddar cheese, mozzarella, red onion, and cilantro
- Chicken Pesto** 16.00  
basil pesto, Joyce Farms chicken, oven roasted tomatoes, bacon, mozzarella & gorgonzola cheese
- (V) **Potato** 16.00  
rosemary-infused olive oil base, balsamic onions, walnuts, roasted organic potatoes, gorgonzola cheese & mozzarella, and fresh arugula
- (V) **Wild Mushroom** 16.00  
crimini, portabello, and organic shiitake mushrooms, asiago and mozzarella cheese on tomato sauce finished with white truffle oil

### Add Ons:

- Extra cheese (mozzarella, asiago, fontina) 1.50 ea.
- Prosciutto, pepperoni, Joyce Farms Chicken, Southeast Family Farms bacon, Hickory Nut Gap sausage, anchovies 3.00 ea.
- Artichoke hearts, kalamata olives, feta, goat cheese, gorgonzola, arugula, mushrooms 2.00 ea.
- Onions, mushrooms, peppers, roasted tomatoes, spinach, kale, roasted garlic. 1.00 ea.

## Sandwiches

Sandwiches are priced a la carte.

- Lox Bagel** 10.00 full / no half  
loaded with capers, red onion, ox & cream cheese (7am - 11am)
- Chicken Salad** 12.00 full / 6.00 half  
our classic house chicken salad mixed with celery, red onion, walnuts, dried cranberries, and fresh dill, served with organic greens on ciabatta
- (V) **Hummus** 12.00 full / 6.00 half  
housemade organic hummus, avocado spread, pickled red onions, cucumbers, organic carrots, roasted red peppers, goddess dressing and organic greens, served on 9-grain or ciabatta
- Italian Hero** 15.00 full / 7.50 half  
Loaded with ham, salami, pepperoni, provolone cheese, mayo, roasted red peppers, organic greens, red onion, mustard, and oil and vinegar on ciabatta.
- Turkey Avocado-** 13.00 full / 6.00 half  
sliced turkey breast, provolone cheese, avocado spread, pesto mayo & organic greens on 9-grain or sourdough (add bacon + \$2.00)

## Hot Sandwiches

- Hot Italian Hero** 15.00  
loaded with ham, salami, pepperoni, provolone cheese, mayo, roasted red peppers, organic greens, red onion, mustard, and oil and vinegar baked on our ciabatta roll
- Roast Beef and Cheddar Melt** 15.00  
certified Angus bottom round roasted in house with sharp NY cheddar cheese, horseradish mayonnaise, arugula, and red onion slices baked on our ciabatta roll
- Ham and Swiss Melt** 13.00  
NC rosemary ham, swiss, honey mustard, pickled red onions and organic greens baked on our 9-grain or sourdough
- (V) **Veggie Melt** 12.00  
roasted portabello mushrooms, balsamic onions, spinach, roasted red peppers, pesto goat cheese, and havarti baked on our ciabatta
- Turkey Cranberry** 13.00  
natural turkey breast, fresh cranberry sauce, brie, honey mustard and arugula baked on our ciabatta
- Reuben** 15.00  
corned Hickory Nut Gap brisket, sauerkraut, Russian sauce, Swiss cheese grilled on bakery Jewish Rye bread.
- (V) **Bakery Grilled Cheese** 11.00  
sharp white cheddar, swiss and havarti baked on our sourdough or 9-grain bread
- add sliced red onion | add lusty munk mustard 50 ea.  
add black forest ham or bacon 2.50