



# MENU

ARTISAN BAKERY & FARMSTAND  
W7609 SAINT PAUL RD.  
CRIVITZ, WI 54114

## ARTISAN SOURDOUGH LOAF

LITTLE MAMA — \$8.00 BIG MAMA — \$16.00

## SOURDOUGH SANDWICH LOAF

\$8.00

## INCLUSIONS

THERE IS AN ADDITIONAL CHARGE FOR INCLUSIONS.  
PRICE VARIES BASED ON INCLUSION AND SOURDOUGH SELECTION.

JALAPENO CHEDDAR - BACON CHEDDAR - GARLIC PARMESAN - ITALIAN HERB & GARLIC - CHOCOLATE CHIP - CINNAMON RAISIN  
CHOCOLATE CHIP BLUEBERRY - LEMON BLUEBERRY - MAPLE PECAN - PEANUT BUTTER CUP - HONEY WHEAT - TOMATO BASIL  
EVERYTHING - DILL PICKLE - CHOCOLATE CHIP CHERRY - PUMPKIN SPICE - CHOCOLATE CHIP ESPRESSO - CARAMEL APPLE  
WHITE CHOCOLATE CRANBERRY - DOUBLE CHOCOLATE - GINGERBREAD - ITALIAN CHEESE - PARMESAN ASIAGO - CARAWAY RYE  
CAYENNE BACON CHEDDAR - CRANBERRY WALNUT - ONION & CHIVE - LEMON POPPYSEED - GARLIC ROSEMARY  
CARAMEL CHOCOLATE CHIP - FRENCH ONION - CAROLINA REAPER - JALAPENO BACON CHEDDAR - CHEESE PIZZA

## SOURDOUGH COOKIES

CHOCOLATE CHIP - WHITE CHOCOLATE AND CRANBERRIES - PEANUT BUTTER

4 FOR \$8.00

## SOURDOUGH SCONES - 2 PACK

PLAIN - WHITE CHOCOLATE & COCONUT - LEMON BLUEBERRY - CHERRY ALMOND - CHOCOLATE CHIP - LEMON POPPYSEED  
CARAMEL PECAN - PEANUT BUTTER CUP - CAPPUCCINO - WHITE CHOCOLATE CRANBERRY - ORANGE CREAMSICLE

1 PACK FOR \$8.00 OR 2 PACKS FOR \$12.00

## SOURDOUGH JUMBO MUFFINS

BANANA CHOCOLATE CHIP - CAPPUCCINO - DOUBLE CHOCOLATE - BLUEBERRY - CINNAMON ROLL - PUMPKIN SPICE  
CARAMEL APPLE - BANANA NUT - STRAWBERRY - CHERRY ALMOND - CARAMEL CHOCOLATE CHIP

\$5.00 EACH

TO PLACE A PRE-ORDER, SEND A MESSAGE ON FACEBOOK  
[www.facebook.com/THWFarmstand](http://www.facebook.com/THWFarmstand) OR TEXT/CALL **(920)-391-8385**

## SOURDOUGH

Sourdough bread is natural, and preservative free, therefore has a significantly shorter shelf life than commercially produced bread. It keeps you fuller longer, it is easier to digest, and is packed with essential good gut bacteria!

Store your bread at room temperature and use within 4 days. For longer storage, freeze in an airtight container or bag.

## FREEZE, THAW & CRISP

1. Frozen loaves can be thawed at room temperature for approximately 6 hours prior to consuming.
2. Individual frozen slices can be taken out and thawed at room temperature for about 15-20 minutes or until soft.

**TO CRISP:** Pre-heat the oven to 350 degrees Fahrenheit, run thawed unsliced loaf under water for 15 seconds. This step rehydrates the bread preventing the crust from getting too hard. Bake the bread on a cookie sheet for approximately 10-15 minutes, or until desired crust crunch is reached. Allow to cool for a few minutes before slicing.