

## **TIN ROOF BAKERY ARTISAN BREADS**

**CHICO SOURDOUGH:** Chico Sourdough is our version of San Francisco Sourdough. This is a naturally leavened bread with an elevated level of acidity.

*Ingredients: Unbleached wheat flour, water, starter culture, and salt.*

**COMO:** This bread uses a sourdough starter along with yeast for a lighter texture and extra volume. The flavor profile is lightly sour and nutty; the crumb structure is tight which lends itself to making excellent grilled sandwiches.

*Ingredients: Unbleached wheat flour, water, starter culture, organic whole wheat flour, rye flour, salt and yeast.*

**COUNTRY:** A traditional French bread that is naturally leavened and contains no commercial yeast. Baked with a very dark crust, it brings out the malty, nutty flavor with low acidity.

*Ingredients: Unbleached wheat flour, purified water, starter culture, whole wheat flour, rye flour, salt.*

**DELI RYE:** Similar to a New York Deli Rye, this bread uses a sourdough starter and is boosted with yeast for a lighter texture and extra volume. The flavor profile is slightly sour and aromatic, with caraway seeds throughout the bread.

*Ingredients: Unbleached wheat flour, purified water, starter culture, rye flour, caraway seeds, salt.*

**MARBLE RYE:** This rye is artfully swirled with blackstrap molasses. Milder than the deli rye, it still has the full rye flavor complete with caraway seeds.

*Ingredients: Unbleached wheat flour, purified water, starter culture, rye flour, molasses, caraway seeds, salt*

**LEVAIN:** This is a sour French bread that is full bodied with a very creamy interior. Our most versatile dough is made into seeded batards, baguettes, and soup bowls.

*Ingredients: Unbleached wheat flour, purified water, starter culture, and salt.*

**ENGLISH MUFFIN:** Made with our Levain dough and shaped into a buttery muffin, it makes a delicious addition to breakfast or a tasty afternoon snack.

*Ingredients: Unbleached wheat flour, purified water, starter culture, butter, cornmeal, and salt.*

**FRENCH:** This is made with yeast and a sponge starter to make a light and sweet bread. With a crisp exterior and soft interior this bread is great for appetizers or a side at the dinner table.

*Ingredients: Unbleached wheat flour, starter culture, purified water, salt, malted barley, and yeast.*

**MULTI GRAIN:** A traditional French bread that is naturally leavened. This bread is filled with a variety of seeds and grains.

*Ingredients: Whole wheat flour, purified water, rye, millet, flax seed, sunflower seeds, & sea salt.*

**ROSEMARY FOCACCIA:** This is Italian flat bread. Our Focaccia has local rosemary throughout the bread and is topped with extra virgin olive oil.

*Ingredients: Unbleached wheat flour, starter culture, purified water, olive oil, salt, local rosemary, malted barley flour, and yeast.*

**CIABATTA:** A rustic, sweet Italian flat bread with large irregular holes. Comes in 14oz flat loaves, large sandwich rolls & dinner rolls.

*Ingredients: Unbleached wheat flour, starter culture, purified water, olive oil, salt, and yeast.*

## **TIN ROOF SPECIALTY BREADS**

**CHALLAH:** Traditional Jewish sweet bread is light and fluffy and comes braided or as rolls.

*Ingredients: Unbleached wheat flour, starter culture, purified water, eggs, butter, sugar salt, malted barley, and yeast.*

**GARLIC PARMESAN BREADSTICKS:** A Tin Roof favorite! Our French dough is rolled in a mixture of garlic, parmesan and olive oil; then baked to a cheesy perfection.

*Ingredients: Unbleached wheat flour, starter culture, purified water, malted barley, yeast, garlic, parmesan, olive oil.*

**MONKEY BREAD:** A delicious and sweet brioche bread complete with cinnamon, raisins, and walnuts. This bread is perfect for Sunday breakfast or a sweet thank you!

*Ingredients: Unbleached wheat flour, water, eggs, butter, brown sugar, raisins, walnuts and yeast.*

## Bread Availability in the Cafe

**Breadsticks** - Saturday  
**Challah**-Friday & Saturday  
**Chico Sourdough**-Everyday  
**Ciabatta Rolls** – Tuesday-Saturday  
**Como Loaf**- Mon, Tues, Thurs, Sat, Sun  
**Country Loaf**-Tuesday, Thursday, & Saturday  
**Cranberry Pecan**-Saturday  
**Deli Rye**- Tuesday, Thursday, & Saturday  
**English Muffin**-Tues, Thurs, Sat, Sun  
**French Batard**-Friday, Saturday, Sunday  
**Gorilla Bread**-Tuesday  
**Honey French**-Thursday & Sunday  
**Honey Wheat** – Wednesday & Sunday  
**Jalapeno Cheese**-Tuesday & Saturday  
**Levain Batard**-Wednesday & Friday  
**Marble Rye**- Wednesday & Saturday  
**Monkey Bread**-Saturday  
**Multigrain**- Mon, Tues, Thurs, Sat, Sun  
**Olive Bread**-Saturday  
**Parisian**-Tuesday-Saturday  
**Rosemary Focaccia**- Friday & Saturday  
**San Francisco SD** – Thursday & Saturday  
**Walnut Raisin** – Tuesday



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ARTISAN  
BREAD

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