



# Bread Schedule

These breads are available for SANDWICH SELECTIONS.

| SUNDAY   | MONDAY   | TUESDAY   | WEDNESDAY  | THURSDAY  | FRIDAY   | SATURDAY  |
|--|--|---|--|---|--|---|
| San Francisco Sourdough<br>Multigrain Whole Wheat<br>Focaccia<br>Farmhouse White<br>New York Rye<br>Sugar Busters™<br>New Orleans Po-Boy<br>Gluten-Sensitive | San Francisco Sourdough<br>Multigrain Whole Wheat<br>Focaccia<br>Farmhouse White<br>New York Rye<br>Sugar Busters™<br>New Orleans Po-Boy<br>Gluten-Sensitive | San Francisco Sourdough<br>Multigrain Whole Wheat<br>Focaccia<br>Farmhouse White<br>Marbled Rye<br>Sugar Busters™<br>New Orleans Po-Boy<br>Gluten-Sensitive | San Francisco Sourdough<br>Multigrain Whole Wheat<br>Focaccia<br>Farmhouse White<br>New York Rye<br>Sugar Busters™<br>New Orleans Po-Boy<br>Gluten-Sensitive | San Francisco Sourdough<br>Multigrain Whole Wheat<br>Focaccia<br>Farmhouse White<br>Marbled Rye<br>Sugar Busters™<br>New Orleans Po-Boy<br>Gluten-Sensitive | San Francisco Sourdough<br>Multigrain Whole Wheat<br>Focaccia<br>Farmhouse White<br>New York Rye<br>Sugar Busters™<br>New Orleans Po-Boy<br>Gluten-Sensitive | San Francisco Sourdough<br>Multigrain Whole Wheat<br>Focaccia<br>Farmhouse White<br>Marbled Rye<br>Sugar Busters™<br>New Orleans Po-Boy<br>Gluten-Sensitive |
| Honey Whole Wheat<br>Ciabatta<br>Cinnamon Raisin<br>New York Rye   | Honey Whole Wheat<br>Ciabatta<br>New York Rye<br>Cinnamon Raisin   | Scottish Struan<br>Ciabatta<br>Marbled Rye  | Honey Whole Wheat<br>Ciabatta<br>New York Rye  | Scottish Struan<br>Ciabatta<br>Marbled Rye  | Honey Whole Wheat<br>Ciabatta<br>Challah<br>New York Rye   | Scottish Struan<br>Ciabatta<br>Cinnamon Raisin<br>Marbled Rye   |

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HAVE YOU HUGGED YOUR BAKER TODAY?

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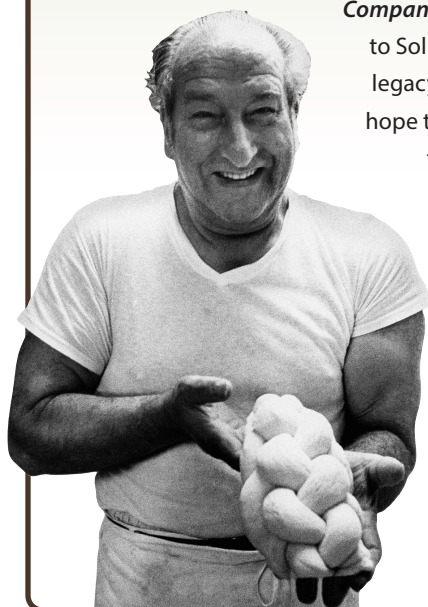
### A BRIEF HISTORY:

Sol Blumenthal was born in Trenton, New Jersey in 1903. His parents, Barney and Hannah, came to the United States in the 1880's from Eastern Europe via Ellis Island like many millions of Eastern European immigrants with dreams of a better life. The Blumenthals settled in Trenton, New Jersey and Barney, a baker, immediately began practicing his trade.

As soon as Sol and his older brother, Frank, could see above a bread bench, their father began teaching them everything he knew about his art. Through both World Wars, Sol and his brother continued to perfect their techniques. In 1946, shortly after the end of World War II, Sol purchased a small storefront on Broad Street in Trenton. That same year, **Blumenthal's Bakery** opened. Sol and wife Deborah ran that bakery and two others in Trenton for twenty years.

In 1998, Dan Blumenthal, Sol's grandson, with partner, Jeff Good, opened **Broad Street Baking**

**Company & Café** as a tribute to Sol Blumenthal and the legacy he left behind. We hope to take you back to a time and place where generation after generation of artisan bakers created breads from scratch following old-world recipes, with their own two hands.



### JUST WHAT IS "ARTISAN BREAD"?

It is bread produced in the centuries-old French manner known as Boulangerie Artisanale—a stylized form of hand made bread production using all natural ingredients, and no additives or preservatives. Sol Blumenthal made bread by hand fifty years ago in Trenton, New Jersey, and today, we carry on this tradition in Jackson, Mississippi.

Our breads are made from stoneground flours, using filtered water, complimented by the best in ingredients. Many Broad Street breads take up to twenty hours to make, a process unheard of in today's mass production society. Some styles are leavened naturally, without the use of commercial yeast, by the use of a levain, where each day's batch produces a starter for tomorrow's bake. Such breads are wonderfully crusty and chewy...the type of breads never before available in our city. Other breads are yeasted and are likewise unique with tremendous crusts, and uneven textures with many "eyes"—open spaces where the yeast has created internal air pockets—the sign of a truly authentic product. At Broad Street we use traditional European recipes as well as a number of formulas resurrected from the original Blumenthal bakery.

### BREAD CARE:

For best results, eat immediately! Serve bread warm for fullest flavor. To store fresh bread, leave it at room temperature in a paper bag, or if the bread is already cut, leave the cut side down on a bread board or shelf. The crust will stay firm and the inside soft. After two days you may want to wrap it in plastic to maintain its freshness. To refresh the loaf, sprinkle or mist lightly with water and place it in a preheated 400° oven for 6 - 8 minutes or until crusty. You may wish to slice and toast the bread for delicious results.

#### **REFRIGERATING OR MICROWAVING BREAD IS NOT RECOMMENDED.**

**FREEZING:** Broad Street Baking Company & Café bread freezes very well wrapped in plastic, then in foil. Defrost at room temperature inside the plastic, then refresh it as described above before eating.



### Give the Gift of Bread!

*Our 3-in-1 Gift Cards are available in all denominations. In person or online.*  
[www.broadstbakery.com](http://www.broadstbakery.com)

Banner Hall, I-55 N @ Northside Dr. 601.362.2900  
Open Daily. 7AM-8PM Tuesday-Saturday, 7AM-3PM Sunday- Monday



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