



psomi



PRE-ORDER BAKERY MENU FALL/WINTER 2020

BAKERY

melomakarona 3

spiced christmas cookie soaked in greek honey and topped with crunchy nuts

baklava coffee cake 6

buttermilk cake, baklava streusel

herb biscuit 3.50

greek thyme honey

spanakopita 6

spinach, feta mixture wrapped in pastry

tyropita 4.5

whipped feta mixture wrapped in phyllo

yiayia's koulouria 3, by the 1/2 dozen

sweet cookie braids; perfect for dipping in coffee or tea

ladokoulouria 4 (vg), by the 1/2 dozen

koulouria made with olive oil instead of butter

mama's baklava 4.5

family recipe that never disappoints

bougatsa 5.5

greek custard, pastry, powdered sugar

big af cookies 3.5/ea

chocolate chip, monster, oatmeal raisin, white chocolate cranberry

frosted sugar cookies 3

seasonal selection

BREADS

psomi (greek country sourdough), boule 5

kalamata olive + feta ciabatta 5

sesame wheat boule 6, loaf 7.50

kids bread (light sourdough) 6.50

baguette 5

sesame epi baguette 6.25

seeded oregano, demi-baguette 4

cranberry walnut, boule 6.5

brioche loaf 11, 4pk buns 8

crostinis 4, by the 1/2 dozen

psomi bagels 3.50/ea

everything, cinnamon raisin, plain, sesame

your choice of whipped cream cheese or le meunier butter

house-made jam +2

bagel ball 2

everything or cinnamon raisin, whipped cream cheese core

bagel chips 4.5

PIES

seasonal 9.5"

pumpkin 45

cinnamon whipped cream, toasted pepitas

apple 50

honey crisp and pink lady blend, ginger, buttery crust

QUICHE

9.5" (please allow 72 hours)

spanakopita 34

spinach, creamy feta, sweet onion

bacon 40

psomi bacon lardons, caramelized onion, kefalagraviera cheese

please note there will be a \$5 deposit for pie plates. this will be refunded upon return.

ALL orders should be emailed to order@eatpsomi.com. please include your full name, a contact number, and your entire order. A member of our team will reach out to confirm your order and receive payment.

**all holiday orders must be emailed by 5pm on the Sunday prior to pickup*