

Artisan Breads

Seedy Salt A mild sourdough with aromatic seeds – poppy, flax, sesame, and fennel. Topped with grey sea salt 6.5

Ciabatta A light open crumb and a sweet mild crust make this bread a great cheese companion 5.5

Organic 7 Grain This multi-grain bread has a rich, nutty flavor and a soft interior 6.75

House White This traditional white bread is baked with milk, honey, and a touch of butter 6.5

WW Cinnamon Raisin A nutty whole wheat dough, chock full of organic raisins and laced with cinnamon 6.75

Brioche Brioche is made with farm fresh eggs and lodes of natural butter. Plain, Cinnamon, or Chocolate 7

Country Sourdough A traditional wild yeast leavened bread, rich and nutty with a sour finish. This sourdough is baked on the hearth for a crusty loaf. 6

Salt of
the Earth
Rustic American Eatery & Bakery



Artisan Breads in the House

114 E Main St Ferrville MI 49408 269.561.SALT

www.saltoftheearthferrville.com

	Sun	Mon	Tues	Wed	Thurs	Fri	Sat
<i>Seedy Salt</i>	Shaded	Shaded	D A Y O L D	Shaded	Shaded	Shaded	Shaded
<i>Organic 7 Grain</i>	Shaded	Shaded		Shaded	Shaded	Shaded	Shaded
<i>Country Sourdough</i>	Shaded	Shaded		Shaded	Shaded	Shaded	Shaded
<i>Ciabatta</i>	White	White		Shaded	White	Shaded	Shaded
<i>House White</i>	White	White		Shaded	White	Shaded	Shaded
<i>WW Cinnamon</i>	Shaded	Shaded		Shaded	White	Shaded	Shaded
<i>Brioche</i>	Shaded	White		Shaded	White	White	Shaded

Each shaded block denotes the day of the week artisan breads are baked fresh for purchase.