

## About Fresh

At Fresh we offer a bountiful selection of hearth baked artisanal breads. We specialize in naturally leavened breads made with our own starters, as well as traditional European yeasted breads and a few choice American style “loaf” breads. Our mission is to bake great bread with simple, pure ingredients. None of our breads are made with artificial preservatives or chemical additives. “Artisanal” isn’t just a trendy label at Fresh. To us, artisanal means using traditional baking methods that emphasize a long, slow fermentation. Giving our bread plenty of time to ferment allows it to develop a richness of flavor and texture that cannot be created in bread that is hurried along with loads of commercial yeast. We hope you’ll try all our breads and find your favorite!

## Bread Care

For best results, eat immediately! Because we believe in using only natural ingredients and never use artificial preservatives or dough conditioners in our breads, they require a different sort of care than chemically enhanced breads.

## Storage

To store fresh bread, leave it at room temperature in a paper bag, or if cut, leave the cut side down on a board or shelf.

## Refresh

On the second day, wrap the bread in plastic to maintain its freshness. To refresh the loaf, sprinkle or mist the portion you want to serve lightly with water and place it in a preheated 400° oven for 6-8 minutes or until crusty. You may also slice and toast the bread for delicious results.

## Freezing

The bread also freezes well wrapped in plastic, then in foil. Defrost it at room temperature inside the plastic, then refresh it as described above, before eating.

## What Not To Do

Refrigerating and microwaving bread is not recommended.



# Artisan Breads

# Homemade Artisan Breads



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# Artisan Breads



## **SOURDOUGH** *(Baked Tue, Thu, Sat, Sun)*

A naturally leavened bread in the grand tradition of San Francisco Sourdough. This delicious bread features a golden crackling crust, wonderful sour tang, and a crumb you can really sink your teeth into. It's the one with the diamonds on top!

## **ORGANIC COUNTRY FRENCH** *(Baked Wed, Fri, Sun)*

A naturally leavened bread made with organic germ replenished flour and organic whole wheat flour. What's not to love about a light, open crumb, and a nutty, wheaty flavor? It's Sourdough with a kick of nourishing wheat germ.

## **MORGAN'S MILLS RYE** *(Baked Mon, Wed, Sat)*

Made using locally produced Morgan's Mills Organic whole rye flour, this is real Jewish rye with a moist, dense crumb, rich rye flavor and crusty crust. We guarantee our rye will stand up to the heftiest Reuben sandwich you can concoct. We make it with or without caraway seeds, so choose your pleasure.

## **OLIVE BREAD** *(Baked Mon, Fri)*

We start with our delicious organic farm bread and add a quarter pound of delicious black kalamata olives. The result is a moist, delicious loaf that will make any sandwich truly spectacular. Try making a grilled cheese with sharp cheddar and tomato slices – to die for!

## **PARMESAN PEPPERCORN** *(Baked Wed, Sat)*

More than 1/3 of a pound of delicious parmesan and grana padano cheese in every loaf, combined with just the right dash of peppercorn. It's spicy and cheesy and absolutely amazing grilled or toasted.

## **CRANBERRY PECAN** *(Baked Wed, Fri, Sun)*

Chock full of pecans and dried cranberries, this versatile naturally leavened bread is wholesome and sturdy enough to travel with you on a hiking adventure, yet might also show up as the star attraction at your Sunday brunch. Delicious anyway you serve it, we like it toasted and smeared with cream cheese. Quickly becoming a Camden favorite.

## **CLASSIC ITALIAN** *(Baked Daily)*

A traditional Northern Italian rustic loaf, our Classic Italian is crusty on the outside and tender and flavorful on the inside. With all purpose flour, water, yeast and sea salt the only ingredients, where does all that flavor come from? Ask our bread baker, Barb. She'll be happy to share the wonders of poolish with you. Comes in three shapes/sizes: Loaf, Giant Loaf, and Baguette.

## **MULTI-GRAIN** *(Baked Tue, Sat)*

If you're looking for a naturally leavened bread brimming with organic whole grain, then this is the bread for you. It's dense and moist, with just a touch of clover honey. Now you can have your hot cereal in toast form!

## **SESAME SEMOLINA** *(Baked Thu)*

Another Italian favorite, this bread has a wonderful nutty flavor and a beautiful sesame-studded crust. It has a dense, golden crumb and makes amazing sandwiches.

## **FARM BREAD** *(Baked Daily)*

Another hearty, naturally leavened bread with a slightly milder tang. It's got the perfect shape and crumb for making grilled sandwiches. It's made with organic all purpose and organic whole wheat flour and is crusty and chewy in all the right places.

## **CIABATTA** *(Baked W)*

Another magical Italian bread, this one is light and airy and full of holes. Its name means "slipper" in Italian. Take one look at this oblong flour-dusted loaf and you'll know why. This is the perfect bread for ripping and dipping. You won't believe how much flavor is packed between those plentiful holes.

## **FOCACCIA** *(Baked Mon, Fri, Sat, Sun)*

Have you fallen in love with the bread that comes to your table at Fresh? Now you can take home your very own focaccia. Made with lots of extra virgin olive oil, fresh rosemary and sea salt, it's full of flavor and ready to add pizzazz to any meal. Try and impromptu focaccia pizza for dinner tonight!

## **FRENCH BAGUETTE** *(Baked Daily)*

You may think you have wandered into a French boulangerie when you discover our amazing baguettes. They are baguettes done right – baked directly on the hearth, with plenty of steam. They are crusty and golden on the outside, tender and holey on the inside, and you won't believe how much flavor this simple bread delivers, thanks to the amazing benefits of poolish. Our French baguettes come in two sizes—whole and a half size "demi."

## **HERB & GARLIC BAGUETTE** *(Baked Daily)*

Classic Italian with a twist – we add a blend of fresh and dried Italian herbs and roasted garlic and the result is a beautiful baguette that has become a favorite at our restaurant. The perfect accompaniment to salad or pasta.

# Loaf Breads



## **COUNTRY WHITE** *(Baked Sun)*

If you've enjoyed our hamburger buns and lobster rolls, then you'll love this bread because it's made from the same dough. Full of rich butter, eggs and whole milk, this is the cake of breads. You'll love it toasted and it makes a spectacular PB & J. It's one of our few soft loaves, for those of you who aren't into crusty and chewy.

## **OATMEAL CINNAMON RAISIN** *(Baked Fri)*

Start with a delightful oatmeal bread made with organic oats and then swirl in korintje cinnamon, sugar and raisins. What's not to love?

## **MILK & HONEY WHOLE WHEAT** *(Baked Sat)*

A moist, delicious sandwich loaf made with organic 100% whole wheat flour and a special secret ingredient - Mashed Potatoes!