



Breads

ARTISAN BREADS

Baked Fresh out of our Tibiletti Oven

Baguette	loaf...2.75, demi loaf...1.40
classic long French baguette crackly crust	
Multigrain	4.15
seven grains...cracked wheat, rye chops, barley, millet, sunflower, flax & cracked corn...with a touch of honey	
Herb Muenster	4.65
French-style dough with basil, oregano & muenster cheese	
Two Raisin Pecan	large...6.25, small...4.65
Sweet dark & golden raisins	
Challah	5.35
braided egg & butter bread... Fridays only	
Rustic Italian	4.15
sourdough bread boule with wheat bran...chewy and moist	
Brioche	6.45
a rich, buttery bread made with eggs...used for Carlyle's French Toast...Fri, Sat, and Sun only	
Big City Sour	3.85
made with a traditional sourdough starter	
Rosemary & Olive Oil	4.15
French herb bread made with fresh rosemary	
Poblano Cheddar Bread	4.65
a French dough made with roasted Poblano peppers & mild Cheddar	

CALL AHEAD & WE'LL HOLD YOUR BREAD!

BAGELS, ROLLS & CROISSANTS

Bagels (assorted flavors)	1.15
Butter...\$.40, Cream Cheese...\$1, Cream Cheese Tub...\$3.50, Raspberry Jelly...\$.95	

Rolls	.55
Multigrain, Plain and Rosemary	
Epi	Rosemary...3.55, Plain...3.30
10 little rolls per loaf	
Boule	1.15
plain or sour...take your pick	
Croissants	2.75-4.15
plain, almond walnut, chocolate, or ham & cheese	
Sweet Pretzel	2.50
made out of our brioche dough...Saturday only!	
Dog Biscuits	1.00
for your loyal canine friend	

FOCACCIA

DOUGH'S & DON'TS

Storing

All breads should be stored in paper (not plastic) bags, cut side down. As bread ages, the outer slice may become hard. Cut off this thin layer to expose the next moist slice. To re-crisp the crust, warm at 350° for five to ten minutes.

Freezing

Our breads should never be refrigerated, but they will keep frozen for months if properly wrapped. Cut loaf into halves or quarters to prevent thawing and refreezing. Wrap each loaf in aluminum foil and keep it in a plastic freezer bag. Thaw bread for three to four hours before serving. To re-crisp bread, place the aluminum-wrapped bread in a preheated 350° oven for five to ten minutes. If you don't have time for the loaf to thaw, place the aluminum-wrapped frozen loaf in a preheated 350° oven for twenty to thirty minutes.

What You Knead to Know

Our natural starters contain only flour and filtered water. Our bread is baked directly on the hearth of our Tibiletti oven. Best Buns bakes for Great American Restaurants daily. We have a great time baking for you. Our goal is to make the best bread and sweets you can buy. Let us know what you think.

Best Buns Bread Co., our bakery in Shirlington, bakes our bread fresh daily.

To reduce your wait in the restaurant, please phone ahead before you leave.

Our servers work as a team to guarantee the best service around.