Breakfast

We'll help you start your day with organic coffees, teas, and espresso drinks.

Pastries Baked Daily

Chocolate, Almond, and Ham & Swiss Croissants, Cinnamon Swirls, Pecan Sticky Buns (Thursday-Sunday), Cheese and Jam Danish Seasonal Danish, Muffins, Sweet and Savory Scones, Bagels, Sweet and Savory tarts, granola, And More



Organic Brick-Oven Breads

Daily: Sourdough, Ciabatta, Focaccia, 9-Grain, Whole Wheat Sourdough, 3 Cheese Garlic & Basil, Jewish Rye

Cranberry Walnut (Mon, Wed, Thurs, Sat, Sun)
Caramelized Onion & Asiago (Wed + Sat)
Fougasse (Sat + Sun)
Olive Rosemary (Mon + Fri)
Raisin Pecan (Tues + Fri)
NC Grits Levain (Thurs + Sun)
Seeded Sourdough Dark Rye (Sat)

(of) Note to customers — Our Gluten Free items are provided for customers who are gluten intolerant, but are prepared in a common kitchen with the risk of gluten exposure. We do not recommend these items for guests with celiac disease, and guests with gluten sensitivities should exercise judgment in consuming these foods.



At Pisgah Bakehouse, everything we serve is made from scratch daily- from our breakfast pastries to our sandwiches and wood fired pizzas. We care about the food we serve you and source as much as possible from local farms and other local suppliers.

We start each day as a bakery, baking off a large assortment of breakfast pastry (scones, bagels, danish, croissant, cookies and more) and organic brick oven breads.

By 11:00 am we start serving lunch which includes salads, wood fired pizzas, and hearty sandwiches on our house made breads. We serve organic coffee and espresso all day long

We hope you enjoy your dining experience as much as we enjoy making your food!

Local farms and producers that we support:

Cooperative Coffee Roasters (Organic Coffee)

Hickory Nut Gap Farms (Pork, Beef)

Pitch Pine Farms (Vegetables)

Deep Woods Mushrooms (Shiitakes)

Farm to Home (Local, clean, Milk and Cream)

Holly Spring Farm (Tomatoes)

Carolina Ground (Local Organic Stone Milled Flour)

Imladris Farms (Local Jams)

Lusty Monk Mustard

San Giuseppe Salami Co. (Pepperoni, Salami, Ham)



Call or check website for current hours





Lunch Menu

Served daily 11am - Close (V) = Vegetarian | (GF) = Gluten Free

Salads

We always use organic salad greens, and during the growing season we source our greens from our local farmer friends whenever possible.

All salads are served with your choice of dressing: Balsamic Vinaigrette, Buttermilk Ranch, Lemon Basil, Tahini Goddess

Garden Salad

10.00 full / 5.00 half organic greens, organic carrots, red onion, cucumbers, bakery croutons, and grape tomatoes with your choice of dressing

(GF - without croutons) (v. gr) Bakery Salad

11.00 full / 5.50 half

organic greens, dried cranberries, toasted walnuts, organic carrots, and feta with your choice of dressing.

(V. GF) Beet Salad

11.00 full / 5.50 half garlic & herb roasted beets, arugula, toasted walnuts, gorgonzola

cheese, your choice of dressing

(V. GF OPTION)

*Caesar Salad 11.00 full / 5.50 half

romaine hearts, bakery croutons, romano, and house caesar dressing (GF - without croutons) *Our Caesar dressing is made using raw(butlocalandorganic)eggs.Consumingraweggsmavincreasevourriskof food borne illness.

 Add our hummus, chicken salad, or oven roasted chicken breast to any salad for \$3.50 • add 1/2 avocado for \$2.50 (All gluten free)

Kids Menu

12 and under only

All kids' sandwiches served with Miss Vicki's potato chips

Organic PBJ

7.00 ea.

organic smooth peanut butter & jam on 9-grain or sourdough

Ham, Turkey or Roast Beef and Cheese 7.00 ea. sliced ham, turkey OR roast beef, provolone, mayo, on sourdough or 9-grain

Cheese Melt

7.00 ea.

provolone and havarti baked on 9- grain or sourdough

Our pizzas are 13", thin crust, and baked in our brick oven using house made organic wheat pizza doughs. All Pizzas are topped with imported romano cheese when they come out of the oven. Gluten free pizzas are available and are 9" on a house made GF crust.

(v) Cheese 13.00 just whole-milk mozzarella on our scratch tomato sauce -Add pepperoni for \$3.00

(v) Classic Margherita our scratch tomato sauce, fresh mozzarella, and fresh basil

Pepperoni or Sausage

homemade Italian sausage or NC pepperoni added to our cheese pizza above romano, and mozzarella

(v) Pesto Veggie all fresh vegetables, including mushrooms, onions, bell peppers, roasted tomatoes, and spinach on a tomato and pesto base with mozzarella and feta cheese

(v) Butternut and Kale 17.00 rosemary-infused olive oil base, roasted butternut squash, kale, roasted garlic, walnuts, mozzarella & goat cheese with a balsamic drizzle

(v) Goat Cheese basil pesto base with oven roasted tomatoes, artichoke hearts, goat cheese, fresh spinach, and mozzarella

Prosciutto 17.00 tomato sauce, fresh mozzarella, imported Italian prosciutto di

Parma, and fresh basil

Chicken Pesto 17.00 basil pesto, Joyce Farms chicken, oven roasted tomatoes, bacon, mozzarella & gorgonzola cheese

(v) Potato 17.00 rosemary-infused olive oil base, balsamic onions, walnuts, roasted organic potatoes, gorgonzola cheese & mozzarella, and fresh arugula

(V) Wild Mushroom 17.00 crimini, portabello, and organic shiitake mushrooms, asiago and mozzarella cheese on tomato sauce finished with white truffle oil

Add Ons:

• Extra cheese (mozzarella, asiago, fontina) 1.50 ea. • Prosciutto, pepperoni, Joyce Farms Chicken, Southeast 3.00 ea. Family Farms bacon, Hickory Nut Gap sausage, anchovies · Artichoke hearts, kalamata olives, feta, goat cheese, 2.00 ea. gorgonzola, arugula, mushrooms

· Onions, mushrooms, peppers, roasted tomatoes, spinach, kale, roasted garlic.

Sandwiches

Sandwiches are priced a la carte. Available from 11 A.M to 3 P.M. Daily

Loss Basel

10.00 full / no half

loaded with capers, red onion, lox & cream cheese

Chicken Salad

12.00 full / 6.00 half

our classic house chicken salad mixed with celery, red onion, walnuts, dried cranberries, and fresh dill, served with organic greens on ciabatta

(V) Hummus

14.00

12.00 full / 6.00 half

housemade organic hummus, avocado spread, pickled red onions, cucumbers, organic carrots, roasted red peppers, goddess dressing and organic greens, served on 9-grain or ciabatta

Italian Hero

15.00 full / 7.50 half

Loaded with ham, salami, pepperoni, provolone cheese, mayo, roasted red peppers, organic greens, red onion, mustard, and oil and vinegar on ciabatta.

Turkey Avocado-

and blue cheese dressing

13.00 full / 6.00 half

sliced turkey breast, provolone cheese, avocado spread, pesto mayo & organic greens on 9-grain or sourdough (add bacon + \$2.00)

Roast Beef 15.00 full / 7.50 half certified Angus bottom round roasted in house, white cheddar, arugula,

Hot Sandwiches

Hot Italian Hero

15.00

loaded with ham, salami, pepperoni, provolone cheese, mayo, roasted red peppers, organic greens, red onion, mustard, and oil and vinegar baked on our ciabatta roll

Roast Beef and Cheddar Melt

15.00

certified Angus bottom round roasted in house with cheddar cheese, horseradish mayonnaise, arugula, and red onion slices baked on our

Ham and Swiss Melt

13.00

NC rosemary ham, swiss, honey mustard, pickled red onions and organic greens baked on our 9-grain or sourdough

(v) Veggie Melt

12.00

roasted portabello mushrooms, balsamic onions, organic spinach, roasted red peppers, pesto goat cheese, and havarti baked on our

13.00

Turkey Cranberry 13.0 natural turkey breast, fresh cranberry sauce, brie, honey mustard and arugula baked on our ciabatta

Reuben

1.00 ea.

15.00

corned Hickory Nut Gap brisket, sauerkraut, Russian sauce, Swiss cheese grilled on bakery Jewish Rye bread.

11.00

(v) Bakery Grilled Cheese cheddar, swiss and havarti baked on our sourdough or 9-grain bread add sliced red onion | add lusty munk mustard .50 ea. add NC Rosemary Ham or bacon

2.50