



SUNRISE BAKERY

ARTISANAL HEARTH BREADS • MORNING PASTRIES • FINE CAKES

ARTISANAL BREADS

- Country Sourdough Boule** **\$8.50**
Naturally leavened for 36 hours with organic stone-ground wheat, baked dark for a blistered crust and tender, tangy crumb.
- Honey Oat Multigrain Loaf** **\$9.00**
Hearty sandwich loaf enriched with wildflower honey, toasted sunflower seeds, golden flax, and rolled oats.
- Rosemary & Sea Salt Focaccia** **\$7.00**
High-hydration airy Italian flatbread dimpled with cold-pressed extra virgin olive oil, fresh garden rosemary, and flaky Maldon salt.
- Charred Fig & Walnut Batard** **\$10.50**
Rustic whole-rye and wheat blend studded with sweet Black Mission figs and roasted California walnuts.

MORNING PASTRIES

- Cultured Butter Croissant** **\$4.75**
Delicate, golden-baked viennoiserie laminated with pasture-raised French butter for honeycomb layers and a crisp, shattering flake.
- Twice-Baked Almond Bostock** **\$6.00**
Thick-sliced brioche soaked in orange blossom syrup, topped with rum frangipane, toasted sliced almonds, and dusted sugar.
- Cardamom & Orange Brioche Knot** **\$5.50**
Soft Scandinavian-style twisted bun braided with freshly ground green cardamom, brown butter, and candied blood orange zest.
- Spiced Pear & Ginger Danishes** **\$5.75**
Flaky puff pastry square filled with vanilla bean mascarpone custard and topped with poached Bartlett pears and crystallized ginger.

SIGNATURE CAKES

- Lemon Elderflower Chiffon** **\$7.50**
Three featherlight sponge layers brushed with elderflower liqueur, filled with tart Meyer lemon curd and Swiss meringue buttercream.
- Burnt Honey & Fig Basque Cheesecake** **\$8.00**
Caramelized, crustless cheesecake with a creamy, custard-like center infused with scorched meadow honey and fresh fig compote.
- Dark Chocolate Hazelnut Torte** **\$8.50**
Flourless 70% Valrhona chocolate cake topped with whipped praline ganache and roasted Piedmont hazelnuts.
- Earl Grey & Lavender Crêpe Cake** **\$8.25**
Twenty handmade paper-thin crêpes stacked with bergamot-steeped diplomat cream and a whisper of culinary lavender sugar.

BAKERY OPENING HOURS

Tuesday – Friday: 6:30 AM – 4:00 PM

Saturday – Sunday: 7:00 AM – 3:00 PM

Monday: Closed (Resting the Starter)

All loaves and pastries are baked fresh at dawn in small batches. Cake prices are per slice; whole cakes available with 48 hours notice.