

**BREADS**

**PEASANT BREAD**

BOULE	\$3.00
BAGUETTE	\$3.00
HERB-GARLIC	\$4.75
GREEK OLIVE <i>OR</i> RED PEPPER	
MINI-BAGUETTES	\$1.00
ROLLS	\$.55

**FOCACCIA**

MINI	\$2.50
8 INCH ROUNDS	\$4.75
1/2 SHEET (14" x 17")	\$25.00

~FOCACCIA VARIETIES~(All with garlic and sesame seeds)

MARGHARITA~ Tomato, basil, garlic

PROVENCALE~ Roasted eggplant, roasted onions, herbes de provence

MEDITERRANEAN~Greek olives, roasted sweet peppers, rosemary

CLASSIC~ Marinated artichoke hearts, roasted sweet peppers, Greek olives, scallions, oregano

CARCIOFI~ Marinated artichoke hearts, roasted sweet peppers, scallions, basil paste.

RIO~ Marinated artichoke hearts, fresh sliced tomatoes, scallions, basil paste, charnushka.

TEL AVIV~ Fresh tomato slices, Greek olives, marjoram with charnushka (Kezah or Kalonji)

WORKS~All of the above

**BREAKFAST ITEMS**

BUTTERMILK SCONE	\$2.50
DAILY MUFFINS	\$1.75
STICKY BUNS	\$3.00
TEACAKES	\$4.75
APPLE SWEET BREAD/CRADLE	\$3.25
DANISH TRAY	\$6.75
SF/WF/DF-PUMPKIN MUFFIN	\$2.25
VEGAN SF BLUBERRY ALMOND	\$2.25

**EGG SANDWICHES**

SERVED ALL DAY

1 EGG ON PEASANT ROLL	\$3.25/TX
2 EGG ON MINI BAGUETTE	\$4.50/TX
1-3 EGG ON MINI FOCACCIA	\$5.50/TX

ALL BREADS ARE TOASTED & BUTTERED

KOSHER SALT & FRESHLY GROUND BLACK PEPPER.

EXTRA-SHARP NEW YORK CHEDDAR  
OR SWISS CHEESE & EITHER DIJON MUSTARD (THE  
HOUSE SPECIAL) OR KETCHUP  
IF EGG WHITES ARE PREFERRED, ADD \$.95

**LUNCH MENU**

**SANDWICHES**

**STEP 1: CHOICE OF ONE:**

- ◆ FRESH SOFT GOAT CHEESE
- ◆ EXTRA-SHARP NEW YORK CHEDDAR
- ◆ SWISS CHEESE
- ◆ PLAIN TUNAFISH (IN WATER)
- ◆ VEGAN HOUSE SPECIAL

~ASK FOR THE HOUSE SPECIAL AND TRUST US!!

**STEP 2: CHOOSE CONDIMENTS**

- BUTTER
- EXTRA-VIRGIN OLIVE OIL
- DIJON MUSTARD
- BASIL PASTE (VEGAN)
- OLIVE PASTE (VEGAN)
- SUN-DRIED TOMATO SPREAD (VEGAN)
- ROASTED SWEET RED PEPPERS
- BABY GREENS (USUALLY ORGANIC)
- SLICED RED ONIONS
- ANCHOVIES (ADD .50 TO \$2)

**STEP 3: CHOOSE TYPE/SIZE BREAD:**

- ✓ PEASANT ROLL \$4.00+ tx
- ✓ MINI-BAGUETTE \$5.00 "
- ✓ MINI-FOCACCIA \$6.00 "
- ✓ FOCACCIA \$10.50 "
- ✓ PEASANT BAGUETTE \$12.00 "
- ✓ HERB-GARLIC BREAD \$13.50 "

**SOUPS**

VEGAN/VEGETARIAN (GF, VGN, DF) \$4.50 /tx

EXAMPLES:

BEANIE LEEKIE, CARROT LENTIL,  
ROASTED SQUASH BARLEY, MASOOR  
DAL, SPICY MEXICAN PINTO VEGGIE,  
CUBAN-STYLED BLACK BEAN.

ALWAYS MADE WITHOUT NIGHTSHADES  
EXCEPT PEPPER/SPICES.

**OPTIONS DURING WARM MONTHS:**

EXAMPLES:

GRAIN SALADS, BEAN SALADS, RICE  
NOODLE SALADS, GREEN SALADS

FRUIT SALADS

PANZANELLA PLUS OTHERS

**ANYTIME TREATS**

BROWNIE FUDGE CAKE	\$3.00
VEGAN CHOCOLATE CAKES	\$2.25
OTHER VEGAN CAKES	\$2.25
LEMON CAKES (VELVET OR POPPY)	\$7.25
BITES (VELVET OR POPPY)	\$1.35

**COOKIES**

RANGER/BUTTERSCOTCH (DF)	\$1.00
PEANUT BUTTER (GF)	\$1.00
CHOCOLATE CRUNCH	\$1.00
OATMEAL-RAISIN	\$1.00
GINGER-SNAP (DF), MERINGUES,	
BREMEN ALMOND WAFERS	5/\$1.00

**BEVERAGES**

**HOT**

FRESHLY ROASTED COFFEE	\$1/1.25/\$1.75
REGULAR OR DECAF (FROM A LOCAL ROASTER)	
TEA (MANY CHOICES)--	\$1/1.25/\$1.75
CAFE AU LAIT	\$4/TX
1/2 STEAMED MILK, 1/2 COFFEE	
CAFFE CIOCOLATTE	\$4.50/TX
1/2 HOT CHOCOLATE, 1/2 COFFEE	
BELGIAN HOT CHOCOLATE	\$5.00/TX
MADE W/GANACHE, NOT COCOA POWDER!!	
HOT MULLED CIDER (SEASONAL)	\$2.25

**COLD**

SEMIFREDDO CIOCOLATE—	\$5.50/TX
REGULAR or DECAF iced coffee frappé w/Belgian Chocolate and Boice Brothers Cream—Frozen Hot Chocolate!	
ICED COFFEE (SEASONAL)	\$2.25
REGULAR OR DECAF—A great local coffee roaster!	
ICED HERB TEAS	\$2.25
REAL LEMONY LEMONADE	\$2.50
PELLEGRINO	\$4.00/tx
NANTUCKET NECTARS	\$2.00
ASSORTED BOTTLED WATERS & JUICES	

## DESSERTS

It is recommended to call and reserve or order cakes 48 hours in advance for best selection.

### LEMON CURD TARTE

crisp pastry shell with intense lemon filling

### RUSTIC FRUIT TARTE

puff pastry, frangipane (almond cream), sliced seasonal fresh fruit baked in

### BELGIAN CHOCOLATE TORTE (WF)

dense extra-bittersweet Belgian chocolate brownie-like spelt cake covered with ganache

### CHOCOLATE TRUFFLE TORTE (GF)

decadent ultra-rich bittersweet Belgian flour-less chocolate cake covered with textured ganache

### DEVILS FOOD CAKE (Can be WF, GF or DF)

all chocolate sour cream, brown sugar butter layer cake with ganache filling/icing

### VANILLA-RASPBERRY POUND CAKE

buttery cake sandwiched with raspberry jam iced with Tahitian vanilla buttercream

### LEMON MOUSSE CAKE

lightest lemon sponge cake layered with lemon mousse iced with whipped cream

### LEMON-RASPBERRY FANTASIE

all butter pound cake filled w/lemon curd, fresh whole raspberries iced w/Tahitian vanilla buttercream

### STRAWBERRY SHORTCAKE (SEASONAL)

(also pear, peach or mixed berries) lightest vanilla sponge cake layered w/fresh sliced fruit and vanilla whipped cream

### ALMOND-PEAR CAKE

dense almond butter cake filled w/sliced pears and Tahitian vanilla buttercream.

### MOCHA-ALMOND TORTE (Succes)

chewy almond cake layered and iced with espresso buttercream & toasted almonds

### CARROT CAKE

spiced carrot cake filled/iced with smooth, silky cream cheese icing

### HAZELNUT-GANACHE CAKE

hazelnut meringue cake layered with Belgian chocolate ganache and icing

**OR ASK US TO MAKE ANOTHER KIND AS WELL!**

## ALTERNATIVE CAKES

### SF VEGAN CHOCOLATE RASPBERRY

light cocoa cake layered w/sugar-free raspberry preserves, covered w/vegan Belgian Chocolate

### GF STRAWBERRY SHORTCAKES

### SUGAR-FREE PUMPKIN SPICE CAKE

### WHEAT-FREE CAKES OF ALL KINDS

### DAIRY-FREE CAKES W/MANY CHOICES

### GLUTEN-FREE CAKES AND MORE!

### The Alternative Baker Promises:

- We do not use any bleached or bromated flours AT ALL!!!
- We use only non-aluminum baking powder.
- All items are scratch-baked. No boxes, buckets or pre-made anything.
- We use local products and organics whenever possible and available.
- Freshness is guaranteed.
- Your health and happiness are our greatest rewards.

### Key:

**GF:** Made without any gluten and no cross-contamination. Good for celiacs.

**WF:** Made without wheat. We substitute organic white spelt--contains gluten.

**DF:** Made without casein or dairy products from any animal's milk.

**EF:** Egg-free.

**SF:** Made without using sugar. We use a natural fruit syrup made from pears, peaches and pineapples.

**CF:** Cholesterol-Free.

**VGN:** Vegan. Contains no product derived from an animal. 100% plant-based food.

Prices are subject to change without notice.

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**Where Taste is Everything!!!**

*Since 1995*

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