



BREAKFAST MENU

THE MODEL BAKERY

Served Open-12:30pm



SANDWICHES

THE ORIGINAL	\$12.50
Scrambled Eggs, Canadian Bacon, Mild Cheddar Cheese on a Model Bakery Hand-Griddled English Muffin	
BREAKFAST SAUSAGE	\$12.50
Scrambled Eggs, Breakfast Pork Sausage, Pepper Jack Cheese, Chipotle Mayo on a Model Bakery Hand-Griddled English Muffin	
VEGGIE BREAKFAST	\$12.00
Fried Egg, Hashbrown, Avocado, Tomato, Ketchup, Mayonnaise on a Model Bakery Hand-Griddled English Muffin	
SPICY CHORIZO	\$14.50
BREAKFAST TORTA	
Chorizo, Pepper Jack Cheese, Eggs, Harissa Aioli, Sliced Pickled Jalapeño on Pan Con Maiz	
CHIPOTLE SOURDOUGH	\$16.00
Scrambled Eggs, Apple-Wood Smoked Bacon, Avocado, Pepper Jack Cheese, Tomato, Chipotle Mayo on Toasted Sourdough Bread	
CROISSANTWICH	\$12.75
Scrambled Eggs, Apple-Wood Smoked Bacon, Sharp Cheddar Cheese, on a Housemade Croissant	
BREAKFAST AVOCADO TOAST	\$11.00
Ripe Hass Avocado, Sliced Heirloom Tomatoes, & Chopped Fresh Basil on Toasted Pain Au Levain Bread Add Fried Egg +2.50	

WORLD FAMOUS ENGLISH MUFFINS

6-PACK ENGLISH MUFFINS	\$14.00
TOASTED ENGLISH MUFFIN	\$3.00
Side of Butter, Choice of Jam	

PASTRIES & COOKIES

CROISSANTS	\$3.50-\$5.25
Plain, Chocolate, Morning Bun, Almond, Bearclaw, Custard, Raspberry, Applehorn, Ham & Swiss, Spinach Feta	
SCONES	\$3.25
Cranberry Buttermilk, Apricot Pecan, Oatmeal Raisin, Blueberry	
MUFFINS	\$3.25-\$3.50
GF Apricot, Banana, Morning Glory, Blueberry, Sour Cream Cinnamon	
ROLLS	\$4.50
Cinnamon Raisin Walnut, Honey Bun	
PASTRY BREADS	\$4.00
Banana Pecan, Lemon Poppyseed	
BARS	\$3.00-\$4.00
Carmelita, Lemon, Brownie, Apple Oat	
COOKIES	\$1.25-\$5.00

WRAPS

MODEL WRAP	\$15.50
Scrambled Eggs, Apple-Wood Smoked Bacon, Ham, Avocado, Hashbrown, Cheddar Cheese, Chipotle Mayo on a Spinach Flour Tortilla	
VEGGIE WRAP	\$14.50
Scrambled Eggs, Tomato, Baby Spinach, Roasted Red Bell Pepper, Hashbrown, Cheddar Cheese on a Spinach Flour Tortilla	
CHORIZO WRAP	\$15.50
Scrambled Eggs, Spicy Chorizo, Poblano Pepper, Onion, Avocado, Cheddar Cheese, Chipotle Mayo, Hashbrown on a Spinach Flour Tortilla	

GRAB & GO

GRANOLA PARFAIT	\$8.50
Vanilla Yogurt with Housemade Model Bakery Granola and Fresh Fruit	

ARTISAN BREADS

FRENCH & SOURDOUGHS	\$1.40-\$7.50
Panini Roll, Batard, Boule, Baguette, Epi, Sandwich Loaf, Sour Rye, Asiago Batard	
PAIN AU LEVAIN	\$3.95-\$12.00
Baguette, Batard, Cranberry Walnut, Toasted Walnut, Rustic Olive, 2# Boule, 4# Boule	
CIABATTA	\$1.25-\$6.00
Sandwich Roll, Batard	
HARVEST WHEAT	\$5.25-\$6.50
Boule, Sandwich Loaf	
PAIN DE MIE	\$0.75-\$7.50
Slider, Burger Bun, Press Roll, Torpedo Roll, Hot Dog Bun, Sandwich Loaf, Cinnamon Raisin Walnut Loaf	
WHOLE GRAIN	\$9.00
Sebastopol Field Blend, House Milled Wheat Boule*, Vollkornbrot*	
SPECIALTY LOAVES*	\$2.00-\$9.00
Pan Con Maiz, Country Sourdough, Wild Horse Seeded Sourdough, Fatted calf Bacon Batard	

*AVAILABLE ON SELECT DAYS ONLY



LUNCH MENU

THE MODEL BAKERY

Served 12:30pm-3:00pm



SANDWICHES

GRAB & GO

MODEL CHICKEN	\$14.50
Mary's Grilled Chicken Breast, Gouda Cheese, Roasted Tomatoes, Fresh Arugula, Apple-Wood Smoked Bacon and Creamy Balsamic Dressing on Grilled Asiago Sourdough Bread	
BAJA PANINI	\$14.50
Mary's Grilled Chicken Breast, Pepperjack Cheese, Jalapeno Aioli, Roasted Tomatoes, Apple-Wood Smoked Bacon, Red Onion and Mixed Greens on a Grilled Ciabatta Roll.	
BLT	\$13.50
Apple-Wood Smoked Bacon, Heirloom Tomatoes, Romaine Lettuce and Pesto Aioli on Toasted Sourdough	
GRILLED VEGGIE & CHEESE	\$13.50
Swiss Cheese, Roasted Portobello Mushrooms, Tomatoes and Fresh Basil on Grilled Sourdough Bread	
CUBANO	\$15.25
Slow Roasted Pork, Dijon Mayo, Swiss Cheese, Sliced Black Forest Ham, and Dill Pickles On Pan Con Maiz.	
CRAZY CAPRESE	\$13.00
Organic Heirloom Tomatoes, Pesto Basil, Fresh Mozzarella Cheese, Fresh Basil, & Balsamic Reduction on Focaccia Roll	
PROSCIUTTO AVOCADO TOAST	\$12.00
Prosciutto, Ripe Hass Avocado, Sliced Heirloom Tomatoes, & Micro Herbs on Toasted Pain Au Levain Bread	

PARISIAN HAM SANDWICH	\$10.50
Black Forest Ham, Butter, Dijon Mayo, Cornichons, & Gruyere on French Baguette	
TUNA SALAD SANDWICH	\$10.00
Line-Caught Albacore Tuna, Dijon Mayo, Kalamata Olives, Red Onion, Parsley, Celery, & Romaine on Harvest Wheat	
TURKEY SANDWICH	\$10.00
Lettuce, Tomato, Dijon Mayo, & Cheese on Sourdough	
EGG SALAD SANDWICH	\$11.00
Avocado, Scallions, Mayo, Arugula on Harvest Wheat	

PIZZA

BY THE SLICE	\$5.25
Flavors Rotate Daily	
WHOLE PIZZA 18" <small>(Order 48hrs Ahead, By 2pm)</small>	\$40.00
Pepperoni, Squash & Veggie, Roasted Tomato & Basil, Hawaiian, Chicken & Garlic, Prosciutto & Arugula, Salami & Mushroom, Spicy Chorizo & Bacon	

ARTISAN BREADS

FRENCH & SOURDOUGHS	\$1.40-\$7.50
Panini Roll, Batard, Boule, Baguette, Epi, Sandwich Loaf, Sour Rye, Asiago Batard	
PAIN AU LEVAIN	\$3.95-\$12.00
Baguette, Batard, Cranberry Walnut, Toasted Walnut, Rustic Olive, 2# Boule, 4# Boule	
CIABATTA	\$1.25-\$6.00
Sandwich Roll, Batard	
HARVEST WHEAT	\$5.25-\$6.50
Boule, Sandwich Loaf	
PAIN DE MIE	\$0.75-\$7.50
Slider, Burger Bun, Press Roll, Torpedo Roll, Hot Dog Bun, Sandwich Loaf, Cinnamon Raisin Walnut Loaf	
WHOLE GRAIN	\$9.00
Sebastopol Field Blend, House Milled Wheat Boule*, Vollkornbrot*	
SPECIALTY LOAVES*	\$2.00-\$9.00
Pan Con Maiz, Country Sourdough, Wild Horse Seeded Sourdough, Fatted calf Bacon Batard	

SOUPS AND SALADS

TOMATO BASIL SOUP	\$6.00
A Classic Creamy Tomato Soup with a hint of Basil.	
CHICKEN CAESAR SALAD	\$13.00
Romaine Lettuce, Parmesan Cheese, Housemade Croutons, Grilled Chicken, and Caesar Dressing	
POTATO SALAD - 12oz	\$8.00
Hard Boiled Egg, Celery, Red Onion, Mayo, Brown Mustard, White Pepper, Salt, Parsley	

DESSERTS

CUPCAKES, 4" TARTS, PIES, & 6" CAKES	\$4.00-\$40.00
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