

APPETIZERS priced per dozen

Spanakopita or cheese tiropita	\$30
Maine lump crabcakes chipotle aioli, dill	\$38
Beet & Potato Pancakes crispy bites topped with apple chutney	\$25
Pigs in a Blanket in puff pastry, cranberry mustard	\$25
Panko Chicken Skewers hand-breaded and fried, honey dijon, scallions	\$25
Gougeres handmade cheese puffs	\$25
Bacon Wrapped Scallops Maker's Mark gastrique	\$38
Corn fritters chipotle aioli, chives	\$25
Stuffed Mushrooms breadcrumbs, parmesan, pinenuts, sundried tomatoes, basil	\$25
Mini twice baked potatoes sour cream, cheddar, bacon, scallion	\$25

PLATTERS serves 8

Baked Brie in Puff Pastry blueberry compote or caramel and pecans	\$26
Charcuterie cured meats, cheeses, cornichons, olives, etc	\$80
Fruit & Cheese local cheeses, fruits, berries	\$80
Vegetable Crudite assortment of veggies, lemon parmesan dip or hummus (served with bread and crackers)	\$36

SALADS serves 6

Winter mesclun, grapes, gorgonzola, candied nuts, savory blueberry vinaigrette	\$28
Farm mesclun, carrots, cucumbers, sweet red peppers, cherry tomatoes, balsamic vinaigrette	\$26
Kale & Beets baby kale, beets, sweet red onion, goat cheese, honey balsamic vinaigrette	\$26
Citrus Basil mesclun and arugula blend, grapefruit, mandarins, sweet onion, toasted pistachios, citrus basil vinaigrette	\$26
Caesar romaine, shaved pecorino, croutons, housemade caesar	\$26
Greek romaine, cucumber, olives, feta, tomatoes, chickpeas, pepperoncini, red wine vinaigrette	\$28

SOUP serves 2-3 per quart

- wild mushroom bisque
- tomato basil bisque
- roasted butternut squash bisque
- roasted red pepper bisque
- veggie masala
- split pea and ham
- tuscan meatball and escarole
- chili (beef, turkey or veggie)
- tortellini
- creamy chicken and artichoke
- lentil with veggies
- haddock chowder
- corn chowder

The
Bakeshop
FOOD + LOVE

PRE-ORDER MENU

207 869 5680

Please give us 48 hour notice

123 Main Street
Freeport, Maine
04032

thebakeshopmaine.com

SANDWICHES serves 8

The Bakeshop Sandwich Platter **\$80**

can be made gluten free

16 halves, mix and match 8 sandwiches. Served cut in half and plattered

- Greek gyro
- Cubano
- flank steak
- crispy eggplant
- turkey club
- marinated mozzarella
- smoked ham
- tarragon chicken salad

Breakfast Sandwich Platter **\$40**

can be made gluten free

Fried eggs and cheddar and your choice of ham, bacon or sausage oin bagel, croissant or focaccia. Serves 8.

Finger rolls

priced per dozen

- Maine lobster **\$38**
- Tarragon chicken salad **\$26**
- Lump crab salad **\$38**
- Albacore white tuna salad **\$26**

BRUNCH serves 8

Quiche **\$30**

- ham and cheese (broccoli optional)
- red pepper, caramelized onions, spinach, feta
- bacon and cheddar
- three cheese and herbs
- sausage, portabellos and provolone

Breakfast Casserole *gluten free* **\$28**

hashbrown crust, your choice of filling. Serves 8.

Strata **\$26**

bread pudding meets quiche

BAKED serves 8

Biscuits *can be made gluten free* **\$30**

- buttermilk
- cheddar
- cheddar jalapeño

Scones *can be made gluten free* **\$30**

- sugar scones
- raspberry white chocolate
- blackberry rosemary goat cheese
- bacon cheddar
- pistachio cardamom
- orange cranberry

Muffins *can be made gluten free* **\$30**

- wild Maine blueberry
- chocolate raspberry
- lemon poppyseed
- blackberry
- mixed berry
- pumpkin
- cinnamon coffe cake

Danishes **\$30**

handmade danishes drizzled with icing

- berry and cheese
- lemon

Cinnamon Rolls *can be made gluten free* **\$36**

buttery vanilla or cream cheese icing

Croissants **\$36**

light and flaky, pair with jam and butter

Bagels *can be made gluten free* **\$26**

comes with whipped or veggie cream cheese to spread

- asiago
- everything
- plain

DESSERT serves 8. Our big, Bakeshop treats!

Cookies *can be made gluten free* **\$26**

- chocolate chip
- ginger molasses
- peanut butter
- oatmeal raisin
- cowboy cookies
- frosted sugar cookies
- chocolate crinkle

Bars **\$26**

- lemon
- key lime
- raspberry
- millionaire

Brownies *can be made gluten free* **\$32**

- sea salt and caramel
- peanut butter swirl
- walnuts and chocolate chips
- toasted coconut

Pies **\$24**

fruit pies, seasonal pies

- blueberry
- mixed berry
- apple crumb
- pear, apple, cranberry
- pumpkin
- bourbon pecan
- chocolate cream

Cupcakes *can be made gluten free* **\$32**

with your choice of house-made frosting

- chocolate
- vanilla
- carrot cake
- red velvet
- funfetti
- lemon
- coconut