



302 G STREET, SALIDA, CO • HOURS: MONDAY-FRIDAY 6AM-4PM, SUNDAY 7AM-4PM  
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## DAILY FRESH-BAKED BREAD

- 🐔 **FRENCH (100% ORGANIC WHITE)** Sandwich Loaf | Americana Baguette | Demi Baguette | Pain d'Epi | Rolls
- 🐔 **COUNTRY FRENCH (35% LOCAL ORGANIC WHOLE WHEAT)** Sandwich Loaf | Boule | Baguette | Demi Baguette | Rolls
- 🐔 **ROSEMARY OLIVE OIL (35% LOCAL ORGANIC WHOLE WHEAT)** Large | Small | Rolls
- 🐔 **WHOLE WHEAT (100% LOCAL ORGANIC WHOLE WHEAT)** Boule | Sandwich Loaf | Small Sandwich Loaf
- 🐔 **SEEDED WHOLE WHEAT (100% LOCAL ORGANIC WHOLE WHEAT)** Boule | Sandwich Loaf | Small Sandwich Loaf  
All-organic seed mix: sunflower, millet, sesame, flax, poppy, and toasted pumpkin
- 🐔 **RUSTIC SOURDOUGH (95% ORGANIC WHITE WITH WILD YEAST)** Sandwich Loaf | Large Boule | Small Boule
- 🐔 **FRESH ITALIAN FOCACCIA (100% ORGANIC WHITE)** Large | Small  
Topped with organic tomato, onion, garlic and dried organic Italian herbs
- 🐔 **GLUTEN-FREE\* MULTIGRAIN (100% ORGANIC WHOLE GRAIN FLOUR MIX)** Sandwich Loaf | Small Sandwich Loaf

## FRESH-BAKED MORNING GOODNESS

### SWEET

- 🐔 **CINNAMON ROLLS (55% ORGANIC WHOLE WHEAT)** Classic or Pecan+Raisin available daily
- 🐔 **SIGNATURE MUFFINS (40% LOCAL ORGANIC WHOLE WHEAT)** Flavor varies daily
- 🐔 **SCONES (33% LOCAL ORGANIC WHOLE WHEAT)** Assorted flavors
- 🐔 **GLUTEN-FREE\* SCONES (100% ORGANIC WHOLE GRAIN FLOUR MIX)** Assorted flavors
- 🐔 **HAND PIES AVAILABLE THURSDAY AND SATURDAY MORNINGS** Flavors vary seasonally
- 🐔 **APPLE MONKEY BREAD (55% ORGANIC WHOLE WHEAT) AVAILABLE SUNDAY MORNINGS** Single or Large Loaf  
Extra gooey, pull-apart version of our cinnamon roll with organic granny smith apples



### SAVORY

- 🐔 **SAVORY SPIRAL AVAILABLE MONDAY, WEDNESDAY, FRIDAY AND SUNDAY MORNINGS** Local Sausage or Vegetarian\*  
Organic focaccia dough rolled with organic roasted onions, peppers, local green chilis, spinach, tomato, and cheddar
- 🐔 **BAGEL BREAKFAST SANDWICH AVAILABLE TUES, THURS AND SAT MORNINGS** Local Sausage or Vegetarian\*  
Organic wood-fired everything bagel with egg, organic roasted onions, peppers, local green chilis, spinach, tomato, cheddar
- 🐔 **WOOD-FIRED BAGELS AVAILABLE MONDAY, WEDNESDAY AND SATURDAY MORNINGS** Everything or Plain  
Organic bagels made with 10% fresh-milled rye flour, boiled with local honey and baked in our outdoor wood-fired oven  
Cream cheese, butter, organic hummus and organic raspberry jam available upon request

## DAILY SWEETS & SNACKS

- 🐔 **OATMEAL CHOCOLATE CHIP PECAN COOKIES (100% ORGANIC LOCAL WHOLE WHEAT)**  
Large Cookie or 6-pack of Mini Cookies
- 🐔 **OATMEAL RAISIN COOKIES (100% ORGANIC LOCAL WHOLE WHEAT)** Large Cookie
- 🐔 **WHOLE WHEAT BROWNIES (100% LOCAL ORGANIC WHOLE WHEAT)**
- 🐔 **JAMBERRY BARS (55% LOCAL ORGANIC WHOLE WHEAT)**  
Cinnamon oat cookie bar filled with organic raspberry jam
- 🐔 **PECAN PIE BARS (55% LOCAL ORGANIC WHOLE WHEAT)**  
Whole wheat shortbread crust with a caramel pecan topping. Made with organic brown rice syrup instead of corn syrup.
- 🐔 **BISCOTTI (55% LOCAL ORGANIC WHOLE WHEAT)** Flavor varies with each batch
- 🐔 **TRADITIONAL SCOTTISH SHORTBREAD (100% ORGANIC WHITE)**
- 🐔 **ORGANIC CHERRY GRANOLA (GLUTEN-FREE\*)**  
GF oats mixed with local honey, organic molasses, cinnamon, sunflower seeds, almonds, cherries and golden raisins

\*All products made in house on equipment shared with potential allergens including wheat/gluten, nuts, seeds, eggs, dairy, and pork.

## BREAD SPECIALS

### SUNDAY

**CINNAMON SWIRL AND  
PECAN CINNAMON SWIRL**  
(55% LOCAL ORGANIC WHOLE WHEAT)

### MONDAY

**CRANBERRY ORANGE BRAID**  
(55% LOCAL ORGANIC WHOLE WHEAT)

### TUESDAY

**SPINACH FETA**  
(55% LOCAL ORGANIC WHOLE WHEAT)

### WEDNESDAY

**CRANBERRY ALMOND SWIRL**  
(55% LOCAL ORGANIC WHOLE WHEAT)

### THURSDAY

**CARAWAY RYE**  
(ORGANIC RYE/WHITE)

### FRIDAY

**CINNAMON RAISIN WALNUT**  
(100% LOCAL ORGANIC WHOLE WHEAT)

### SATURDAY

**CRANBERRY ALMOND SWIRL**  
(55% LOCAL ORGANIC WHOLE WHEAT)  
**CHILI CHEDDAR**  
(100% ORGANIC WHITE)

**ALWAYS MAKE SURE TO CHECK THE SPECIALS BOARD FOR SPECIALS LIKE ORGANIC PIES, GLUTEN-FREE\* CHOCOLATE CAKE AND TAKE 'N' BAKE FROZEN CINNAMON ROLLS!**

## THE BEST FOOD COMES FROM THE BEST INGREDIENTS! THAT'S WHY WE PROUDLY USE ORGANIC AND SOURCE THE FOLLOWING INGREDIENTS LOCALLY

Alfalfa Honey — *The Beekeeper's Honey Boutique, right next door!*

Organic Fair Trade Coffee — *Mountain Phoenix Roasters, Salida, CO*

Goat Feta — *Jumpin' Good Goat Dairy, Buena Vista, CO*

Pork Breakfast Sausage — *Gosar Family Farm, Monte Vista, CO*

Roasted Green Chilis — *Milberger Farms, Pueblo, CO*

Organic Microgreens — *Poncha Creek Gardens, Poncha Springs, CO*

Little Mo' Porter — *Elevation Beer Company, Poncha Springs, CO*

Organic Whole Wheat Flour and Organic Wheat Berries  
*Mountain Mama Milling, Monte Vista, CO*

**ORGANIC WHOLE WHEAT, RYE, AND SPELT FLOURS  
MILLED FRESH RIGHT HERE AT THE BAKERY!**

## WOOD-FIRED HEARTH BREAD

**PRE-ORDERS ENCOURAGED. SINCE EACH OUTDOOR BAKE IS A LITTLE DIFFERENT AND SUBJECT TO FACTORS LIKE WEATHER, PLEASE NOTE THAT THE TIMES BELOW ARE OUR BEST ESTIMATES AND MAY CHANGE. FOR SLICED LOAVES, PLEASE ARRANGE TO PICK UP THE FOLLOWING MORNING.**

### CIABATTA (ORGANIC WHITE)

An Italian classic and the lightest and airiest of our hearth breads. The hallmark of a ciabatta is its high moisture content, which enables a big, open structure. An overnight pre-ferment naturally extends shelf life and brings out the subtleties of the wheat flavor with undertones of butter and toasted corn.

**TUESDAY AND FRIDAY ~ 12PM**

### RUSTIC BAGUETTE (ORGANIC WHITE/SPELT)

Classic long, French-style loaf made with a sourdough starter. Our Rustic Baguettes are made with a partial overnight fermentation and a significant percentage of spelt flour. These are formed in the traditional French manner, proofed in linen couches and finished in our outdoor hearth oven, making for an airy crumb and crisp, gorgeous crust.

**TUESDAY AND FRIDAY ~ 1PM**

### SOURDOUGH BÂTARD (ORGANIC WHITE/LOCAL WHOLE WHEAT/RYE)

The name "Bâtard" is more of a description than a title. Resembling a fat baguette and composed of a blend of flours, this traditionally hodgepodge loaf is highly versatile. While we have crafted a consistent recipe for ours, we keep the spirit of the bâtard alive with this blend of white and whole wheat flours, a pinch of rye and a wild yeast culture.

**TUESDAY AND FRIDAY ~ 1:30PM**

### SOURDOUGH LIGHT RYE (ORGANIC RYE/WHITE + LOCAL BEER)

Not your typical "deli rye" our sourdough Light Rye is made without caraway seeds or molasses. In the style of table breads from Germany, Russia and Poland, our Light Rye is made with sourdough starter, rich local beer and just enough rye flour for pronounced flavor without the overly dense crumb. Made with Elevation Beer Company's Little Mo' Porter.

**FRIDAY ONLY ~ 2:30PM**

### SOURDOUGH SEEDED MULTIGRAIN (LOCAL WHOLE WHEAT, ORGANIC WHITE, RYE, BARLEY, BUCKWHEAT, AND SPELT FLOURS WITH WHOLE ORGANIC MILLET, BARLEY, FLAX AND STEEL-CUT OATS)

This dense, delicious sourdough boule showcases several of our fresh-milled flours with a crunch of organic seeds. Hearty and versatile, this Little Red Hen original has half the gluten of the other Hearth Breads and all the flavor.

**FRIDAY ONLY ~ 2:30PM**

### SOURDOUGH MICHE (LOCAL ORGANIC WHOLE WHEAT)

This goliath, 100% whole wheat "peasant loaf" is the densest and most rustic bread we bake, our homage to centuries of wood oven bakers who've shown us the way. This "old world" loaf is made with just four ingredients — local, organic whole wheat, sourdough culture, sea salt and filtered water. This is an honest bread for the hard-working masses.

**TUESDAY AND FRIDAY ~ 3:30PM**