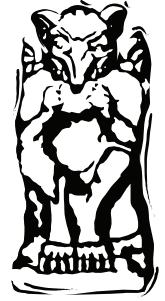


MEDICI ^{57th}

BAKERY and
COFFEE
HOUSE



DAILY BREAD LIST

Monday

country wheat
multigrain
onion rye
rye

Tuesday

challah
whole wheat

Wednesday

country wheat
multigrain
rye
onion rye

Thursday

olive ciabatta
levain
whole wheat

Friday

challah
country wheat
olive ciabatta
onion rye
rye

Saturday

country herb fougasse
levain
whole wheat

Sunday

walnut
whole wheat

Everyday

baguette
(seeded and plain)
ciabatta
cinnamon raisin pan
medici bun
semolina ring
semolina sesame torpedo
white pan
white baton

Welcome to the Medici Bakery

As a community-oriented bakery we aim to PROVIDE you with a diverse line of quality breads and pastries. We use only the HIGHEST quality ingredients. From the basics—flour, water, salt, and yeast—to special additions like whole GRAINS, eggs, raisins, nuts, herbs and olives, OUR products are all natural and made WITHOUT preservatives or stabilizers.

Most of our breads are NATURALLY leavened with a sourdough starter. They are given a long, cool fermentation in order to develop optimal FLAVOR and texture. Some of our breads contain small amounts of commercial yeast and are “built” in stages to CREATE layers of flavor.

Medici breads and pastries are HAND-SHAPED and baked FRESH every day in our Italian-made deck oven.

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CHICAGO, IL 60637



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CONTACT us to cater your next event

MEDICI BAKERY MENU

The following items are baked
oven fresh every morning

bagels • biscuits
cinnamon rolls • conchas
croissants (apple, chocolate,
ham & swiss, plain, spinach & feta,
turkey & cheddar)
garbage cookies • muffins • turnovers

Bagels

A sourdough specialty. Chewy inside with a leathery crust.
Plain, seeded, or cinnamon raisin flour, water, natural starter, malt, yeast, raisins, sugar, cinnamon.

Baguette Family

Baguette, baton or demi baguette. A classic crisp crust with a beautiful light open crumb in a variety of sizes.
Flour, water, natural starter, salt, yeast (seeded with blend of poppy, sesame, fennel, salt).

Challah & Golden Raisin Challah

Traditional braided Jewish egg bread. We think this loaf makes great french toast.
Flour, water, eggs, honey, vegetable oil, salt, yeast

Chocolate-Dried Cherry

A decadent dessert loaf, with pockets of bittersweet chocolate and plum dried cherries. Delicious when served warm with ice cream.
Flour, water, natural starter, bittersweet chocolate, sugar, dried cherries, butter, cocoa powder, yeast, salt

Ciabatta & Olive Ciabatta

A soft crusted free form Italian loaf with a light airy interior. Plain or garnished with olive oil and salt. Beautifully complimented by the addition of olives and herbs.
Flour, water, salt, yeast

Cinnamon Raisin

This bread is rich with raisins without being too sweet. Inside you'll find the same filling as our "almost world-famous" cinnamon rolls.
Flour, water, raisins, semolina, potato, cinnamon sugar, honey, butter, salt, yeast

Conchas

Traditional Mexican-style sweet roll, rich with eggs. Plain or with a crunchy chocolate and cinnamon topping. Try them with coffee or hot chocolate.
Flour, eggs, water, sugar, butter, salt, yeast topping: flour, confectioners sugar, butter, shortening, Mexican chocolate.

Corn Bread

This bread combines the crunch of cornmeal, the moistness of whole corn kernels, and the sweetness of honey. Try it toasted.
Flour, whole wheat flour, water, natural starter, cracked wheat, honey, salt, yeast.

And to satisfy your sweet tooth

cream puffs • cheesecake
biscotti • grandma's cake
apple pie • pecan pie
carrot cake
seasonal pies
tarts

Country Wheat & Country Herb

A light wheat bread with a mellow sour flavor. Enhanced with rosemary, parsley, and thyme.
Flour, natural starter, water, whole wheat flour, salt, yeast

Levain

French-style dark peasant sourdough, naturally fermented for a deep, complex flavor (this bread is traditionally shaped into large loaves that keep very well).
Flour, water, whole wheat flour, rye flour, natural starter, salt

Medici Buns

Our signature sandwich bun, light and moist, yet substantial enough for our hearty burgers.
Flour, water, whole wheat flour, rye flour, natural starter, salt

Multi-grain & Multi-grain with Raisins

A mild sourdough that supports the goodness of whole grains. Beautifully complimented by the sweetness of golden raisins, this is Hans' absolute favorite.
Flour, natural starter, water, whole wheat flour, rye flour, honey, multi-grain cereal, sunflower, sesame, poppy, salt, yeast

Semolina Ring & Semolina Sesame Torpedo

A close textured Italian-style bread with a golden crust. Available plain or seeded
Flour, water, semolina, potato, honey, salt

Rye & Onion Rye

A medium colored hearty rye, flavored with toasted caraway. Onion is a natural partner for this robust bread
Flour, water, rye flour, natural starter, molasses, salt, caraway

Walnut

Full-bodied whole-wheat base, dense with walnuts, sweetened with honey. Highly recommended with fruit and cheese.
Flour, water, walnuts, whole wheat flour, natural sour, rye flour, honey, salt, yeast

Whole Wheat Sandwich

A light textured whole-wheat loaf enhanced by the crunch of cracked wheat. Perfect for toast or sandwiches
Flour, whole wheat flour, water, natural starter, cracked wheat, honey, salt, yeast