

# DIPS & SPREADS

12 oz (serves 4-6 people)

## ROASTED BEET HUMMUS

\$8 each

Rich in color with an earthy flavor. Organic beets, chickpeas, tahini, olive oil & spices.

## LEMON FETA SPREAD

\$8 each

STAFF FAVORITE!

Whipped Feta, lemon, & a touch of red pepper flake.

## PETITE FOCACCIA

\$5 each

Made with fresh thyme and sprinkled with Maldon sea salt. Baked in six inch rounds.



## COOKIE BOX

An assortment of seasonal cookies and bars.

SMALL

serves 4-6 • \$18

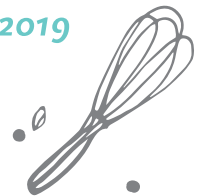
LARGE

serves 8-12 • \$29



## HOLIDAY MENU

Fall/Winter 2019



1625 N Central St | Knoxville, TN 37917  
865-200-8078

HAPPY  
HOLIDAYS

from

wild  
LOVE

- bakehouse -

All orders can be made over the phone or in person at the shop. Please allow 72 hours notice for all orders, 7 days for croissants.

All of our daily pastries, including croissants, almond croissants, hand tarts, cookies & scones, are available for special order. Below is a list of our seasonal pastry offerings!

865-200-8078

LAST DAY TO ORDER  
FOR THANKSGIVING:  
November 23rd

LAST DAY FOR PICK UP:  
November 27th  
by 6:00 p.m.

LAST DAY TO ORDER  
FOR CHRISTMAS:  
December 21st

LAST DAY FOR PICK UP:  
December 24th  
by 3:00 p.m.

## PIES

9" | serves 8-10

### RYE ON RYE APPLE PIE • \$35

Traditional apple pie, in a rye pie crust (made with fresh milled carolina ground flour!) organic apples, and a splash of rye whiskey!



### PUMPKIN PIE • \$28

In our all butter pie crust, with your choice of bourbon or vanilla whipped cream!



### SALTED PECAN PIE • \$32

Traditional pecan pie, in our all butter crust, with Maldon Sea Salt.



## LOAVES

### PUMPKIN TEA LOAF

\$12 each

Pumpkin bread with warm spices topped with pumpkin seeds & sprinkle of sugar.

### PETITE FOCACCIA

\$5 each

Made with fresh thyme and sprinkled with Maldon sea salt. Baked in six inch rounds.



## PASTRIES

All seasonal pastries can be ordered in quantities of six or more per flavor/type.

For smaller quantities, all pastries will be available for purchase in the case the day before each holiday.

Always inquire about any additional seasonal pastries!



## TARTS & GALETTES

### CHOCOLATE GANACHE TART

9" serves 8-10 • \$35

Made with Valrhona chocolate in shortbread crust.

### CARAMEL NUT TART

8" serves 6-8 • \$28  
Pistachios, hazelnuts, cashews, caramel & a hint of sea salt in pâte sucrée tart shell.

### PEAR & ROSEMARY GALETTE

13" serves 12-14 • \$30  
A free form pie with organic pears, warm winter spices, and a touch of rosemary.

### MAPLE APPLE GALETTE

13" serves 12-14 • \$30  
A free form pie with organic apples, warm winter spices, maple pastry cream, topped with an oat crumb.

### MAPLE PECAN TWICE BAKED CROISSANTS

### ROSEMARY CROISSANTS

### SWEET POTATO KOUIGN AMANN

### HERBS DE PROVENCE KOUIGN AMANN

### ALMOND PEAR GALETTE

