



**bread baron  
sandwiches**

**in the kitchener market**  
**300 king st. e | upper level**  
**Tue. - Sat. 8am - 3pm**

**phone** 226.606.3755  
**web** breadbaron.com  
**e-mail** breadbaroninfo@gmail.com  
**twitter** @bre4dbaron  
**instagram** bre4dbaron

### **Fall 2018 - Delivery Menu**

menu changes quarterly  
\$10 delivery anywhere in K/W  
free delivery for groups of 20+ people

#### **roast beef | \$7.96**

sliced medium-rare eye of round, cabbage  
slaw, horseradish mayonnaise

– light rye

#### **baron burger | \$7.96**

grass-fed beef, caramelized onion, lettuce,  
pickled pepper mayonnaise

– whole wheat kaiser

#### **the ms. piggy | \$7.96**

house pan-fried bacon, poached honeycrisp  
apple, celery root slaw, spinach, mayonnaise

– country bread

#### **tom-yum chicken | \$7.08**

thai inspired chicken salad, ginger,  
lemongrass, bell pepper, mayo, leaf lettuce

– seven grain

#### **the baroness | \$7.08**

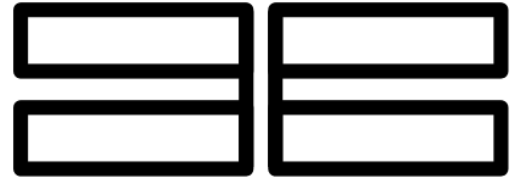
black bean and roasted vegetable burger,  
pickled red onion, garlic mayonnaise, leaf  
lettuce

– whole wheat kaiser

#### **brown butter squash | \$7.08**

roasted squash and goat cheese puree,  
pickled carrot, sunflower sprouts, brown  
butter

– seven grain



**bread baron  
sandwiches**

### **delivery sides**

purchased and made to order  
please order day before  
prices are per person, minimum 8pc / item

#### **pasta salad | \$2.65**

three-bean, bell pepper, celery, pickled  
onion, herbs, white wine vinaigrette

#### **potato salad | \$2.65**

house pickles, capers, fresh veg, cider  
vinaigrette, basil, mayonnaise

#### **seasonal green salad | \$3.54**

mixed greens, seasonal chopped veggies,  
sherry vinaigrette

#### **roasted beet salad | \$3.54**

spiced roasted beets, caramelized onion,  
chopped walnut, goat cheese, thyme,  
vinaigrette

#### **hummus | \$3.54**

house-made with seasonal veggie platter

#### **soup | \$3.54**

prepared fresh, always changing

#### **cake squares | \$1.77**

choose 1 variety - carrot, apple, chocolate

#### **cookies | \$0.88**

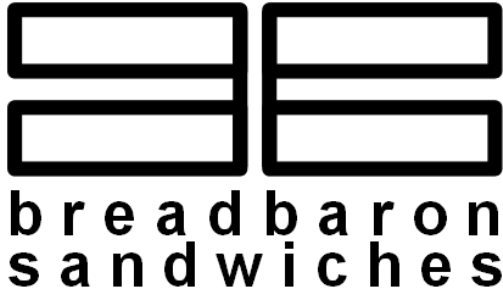
choose 1 variety - chocolate chip, oatmeal  
cinnamon raisin

### **drinks**

juice - apple / pear / grape / rasp | \$2.65

stewart's root beer | \$1.77

coke / diet / water | \$0.88



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### **Fall 2018 - Counter Menu**

menu changes quarterly  
\$10 delivery anywhere in K/W  
free delivery for groups of 20+ people

#### **pulled brisket reuben | \$7.96**

house-braised brisket, cabbage and cider  
slaw, dijon

– light rye

#### **baron burger | \$7.96**

grass-fed beef, caramelized onion, lettuce,  
pickled pepper mayonnaise

– whole wheat kaiser

#### **the ms. piggy | \$7.96**

house pan-fried bacon, poached honeycrisp  
apple, celery root slaw, spinach, mayonnaise

– country bread

#### **tom-yum chicken | \$7.08**

thai inspired chicken salad, ginger,  
lemongrass, bell pepper, mayo, leaf lettuce

– seven grain

#### **the baroness | \$7.08**

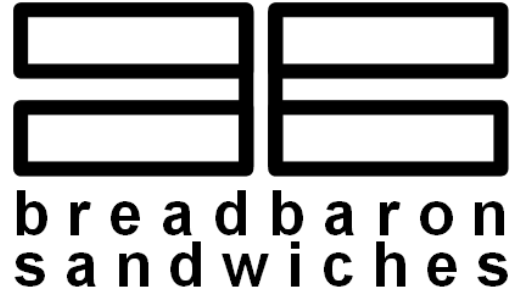
black bean and roasted vegetable burger,  
pickled red onion, garlic mayonnaise, leaf  
lettuce

– whole wheat kaiser

#### **brown butter squash | \$7.08**

roasted squash and goat cheese puree,  
pickled carrot, sunflower sprouts, brown  
butter

– seven grain



### **counter sides**

things we make daily and keep on hand

#### **soup | \$4.42 (\$3.54 as combo)**

made daily or every other day, we change  
soups based on season and what's in the  
fridge/pantry.

#### **fries | \$4.42 (\$3.54 as combo)**

hand cut yukon golds sourced from new  
dundee ontario. water-blanched, oil finished.  
served with ketchup or house spicy mayo.

#### **juice | \$2.65**

pressed from ontario fruit - from black river  
juice co. your choice of pear, raspberry,  
apple, or grape.

#### **soda**

coke, diet coke | \$0.88

stewart's root beer | \$1.77

### **some info**

we buy our fresh produce and livestock from  
the farmer's market and local butchers

we make all of our meats, sauces, pickles  
and garnishes in-house

we proudly compost and generate very little  
food waste

we're available for catering, delivery, cooking  
classes, and private dinners

we are stratford chef school graduates

we appreciate your business!