

Coffee Menu

Proudly serving Counter Culture Coffee
and using Mills River Creamery

	12oz	16oz	20oz
Drip Coffee.....	3.00	3.50	4.00
Latte 2 shots, 3 shots, 4 shots	3.00	3.75	4.50
Americano 2 shots	2.50		
Cappuccino 2 shots, 3 shots, 4 shots	3.00	3.75	4.50
Mocha (with Whipped Cream)	3.25	4.00	4.75
Chai	3.00	3.75	4.50
Breve (half and half)	3.50	2 shots	
Add flavor syrups for 50			
Extra espresso shots for 50			

Our Local Producers

- Hickory Nut Gap Farm - Pork/Sausage
- Pitch Pine Farm - Vegetables
- Farm to Home - Milk/Cream
- Imladris Farm - Jam
- Holly Spring Farm - Tomatoes
- Lusty Monk Mustard - Mustard
- Counter Culture - Coffee
- Carolina Ground - Local stonemilled flour
- Stepp Farms - Berries
- Buchi Kombucha
- San Giuseppe Salami Co -Pepperoni, Salami, Ham

Kids Menu

All kids' sandwiches served with potato chips

Organic PBJ	7.00 ea.
organic smooth peanut butter & jam on 9-grain or sourdough	
Ham or Turkey and Cheese	7.00 ea.
sliced ham or turkey, provolone, mayo, on sourdough or 9-grain	
Grilled Cheese	7.00 ea.
Havarti cheese grilled on sourdough or 9-grain	



Fletcher Village Bakery is an artisan bakeshop brought to you by the owners of Flat Rock Village Bakery and West First Wood-Fired Pizza in Hendersonville. We have a history of brick-oven baking at our first two locations and you may be familiar with our wood-fired pizzas and brick-oven breads.

At Fletcher Village Bakery we offer handmade, artisan baked goods prepared daily from scratch using the best ingredients available. Our bakers use only organic flour, sugar, and eggs to make our breads, cakes, and pastries. Fletcher Village Bakery is committed to quality and sustainable food. Most of our other bakery ingredients are organic, and we source our fruit and produce locally whenever possible. We are members of Carolina Ground, a cooperative of WNC bakeries bringing organic wheat production to North Carolina, and milling it at our mill in Asheville.

You can eat at Fletcher Village Bakery guilt free knowing that we have crafted your food with the highest level of care using only excellent ingredients!

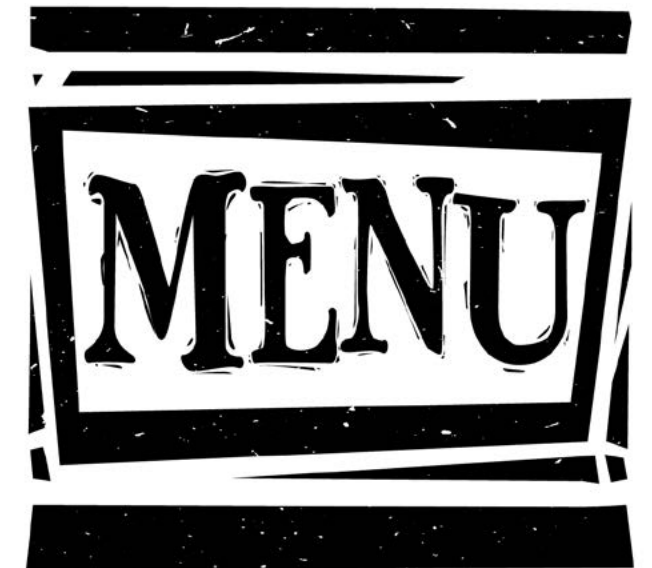


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villagebakerync.com

Call or check website for current hours

FLETCHER Village BAKERY





Breakfast

Sandwiches, toasts, and granola served until 11am on weekdays, noon on weekends

Sandwiches

9 Grain, sourdough, bagel or croissant (add \$1.00)

Egg and Cheese two local eggs and cheese (Havarti, swiss, provolone, cheddar)	6.00
- Add S.E. Family Farms bacon	2.50
- Add Hickory Nut Gap Sausage patty	2.50
- Add Black Forest ham	2.50
- Add Avocado	2.00
- Add Arugula	1.00

Toasts - Savory

Sourdough or 9 Grain

Avocado Toast	8.00
Avocado, lemon juice, EVOO, garlic, and sea salt	
- Add S.E. Family Farms bacon (2)	2.50
- Add fried egg (2)	2.00
Hummus Toast	8.00
Hummus, EVOO, feta, pickled red onion, Za'Atar	

Toasts - Sweet and Simple

Cinnamon Sugar Toast	4.00
butter, organic sugar, cinnamon, sea salt	
Jam Toast	4.00
butter, local raspberry jam, sea salt	

Granola

You can substitute any milk for yogurt - whole, skim, almond

Granola for Breakfast	8.00
house made organic, oil-free granola with homemade plain yogurt, fresh fruit (organic banana, seasonal fruit)	

Lunch

Sandwiches and salads served daily from 11am til 3pm

Sandwiches

All sandwiches come a la carte

Chicken Salad	12.00 full / 6.00 half
our classic house chicken salad mixed with celery, red onion, walnuts, dried cranberries, and fresh dill, served with organic greens on ciabatta	
(v) Hummus	12.00 full / 6.00 half
housemade organic hummus, avocado spread, pickled red onions, cucumber, organic carrots, roasted red peppers and organic greens with goddess dressing served on 9-grain or ciabatta	
Italian Hero	15.00 full / 7.50 half
loaded with ham, salami, pepperoni, provolone cheese, mayo, roasted red peppers, organic greens, red onion, mustard, and oil and vinegar on ciabatta	
Turkey Avocado	13.00 full / 6.00 half
sliced turkey breast, provolone cheese, avocado spread, pesto mayo and organic greens on 9-grain or sourdough (add bacon for \$2.00)	
Ham and Swiss	13.00 full / 6.00 half
black forest ham, pickled onions, swiss cheese, honey mustard, organic greens on your choice of bread	
Roast Beef	15.00 full / 7.50 half
certified Angus bottom round roasted in house, white cheddar, arugula, blue cheese dressing on your choice of bread	

(v) = Vegetarian
(GF) = Gluten Free

Hot Panini Pressed Sandwiches



(v) Veggie Melt	12.00
roasted portobellos, roasted red peppers, balsamic onions, organic spinach, pesto, goat cheese, and Havarti with a balsamic drizzle, pressed on your choice of bread	
(v) Grilled Cheese	11.00
cheddar, swiss, Havarti, pressed on your choice of bread	
- Add red onion or Lusty Monk Mustard for .50 each	
Roast Beef and Cheddar Melt	15.00
certified Angus bottom round roasted in house with sharp cheddar cheese, horseradish mayonnaise, arugula, and red onion slices baked in a ciabatta roll	
Ham and Swiss	13.00
NC rosemary ham, pickled onions and honey mustard on your choice of bread	
Turkey and Cranberry	13.00
natural turkey breast, cranberry sauce, brie, honey mustard, baby arugula on a ciabatta roll	
Reuben	15.00
corned Hickory Nut Gap brisket, sauerkraut, Russian sauce, Swiss cheese grilled on bakery Jewish Rye bread.	

Salads

Garden Salad (v. GF option)	8.50 / 4.50
organic greens, red onions, croutons, grape tomatoes, cucumber, and your choice of balsamic or lemon basil vinaigrette	
Bakery House Salad (v. GF)	10.00 / 5.00
organic greens, organic carrots, dried cranberries, toasted walnuts, feta cheese and balsamic dressing	
Spinach Salad (v. GF)	10.00 / 5.00
organic baby spinach, pickled red onions, grape tomatoes, toasted sunflower and pumpkin seeds, NC goat cheese, local hardboiled egg, lemon basil vinaigrette.	
Beet Salad (v. GF)	10.00 / 5.00
garlic and herb roasted beets, baby arugula, toasted walnuts, gorgonzola cheese, house balsamic dressing	

Salad Add Ons

- Add our hummus, chicken salad, tuna salad or a Joyce farms chicken breast for \$3.50
- Add 1/2 avocado for \$2.00