



Orion Bread Company Retail Price List

In Old Town Cottonwood

1028 N. Main St. ★ Cottonwood, AZ 86326

928 649-1557 ★ orionbread.com

Bread/ Shape	Pan Loaf	Batard	Round	Demi	Baguette	Available:
Redrock Sourdough	3.75	3.25	***	***	***	Daily
Olive Oil Italian	***	***	3.75	***	***	Daily
Olive Oil Italian with Rosemary	***	***	4.00	***	***	Monday
Miner's Sourdough	***	***	3.75	***	***	MWF
Jalapeno Cheddar	***	***	5.00	***	***	Th
Roasted Red Pepper & Garlic	***	***	3.30	***	***	W
Pesto Sourdough	***	***	5.00	***	***	M
Artichoke Feta	***	***	5.25	***	***	Sat
100% Whole Wheat Sourdough	***	3.50	***	***	***	TThSat
10 Grain with Sunflower Seeds	4.50	4.00	***	***	***	Daily
Honey Multi Grain	4.50	***	***	***	***	Daily
WW Cinnamon Raisin	***	4.00	***	***	***	Tsat
Cinnamon Raisin Pecan	***	***	***	***	***	Th
Rimrock Rye	4.50	4.00	***	***	***	Daily
Pumpernickle	***	4.00	***	***	***	MWF
Raisin Pumpernickle	***	4.25	***	***	***	W
Marble Rye	4.50	***	***	***	***	MWF
Cranberry Walnut	5.50	5.00	***	2.75	***	M
Cranberry Hazelnut	5.75	5.25	***	3.00	***	Daily
Clemenceau French	***	3.50	***	***	2.50	MWF
Three Seed French	***	3.75	***	***	2.75	F
White French	3.75	***	***	***	2.50	MWF
Apricot Almond *April Only*	5.75	5.25	***	3.00	***	TThSat
Ciabatta	Loaf 2.75	4x4 Rolls .75 ea			***	Sat
Challah		20 oz Braid 4.00				F
Focaccia Sheet*	Full Sheet 22.00	Half Sheet 12.00	Quarter Sheet 4.00			Daily
Kaiser Buns (Dozen)*	6" 8.00	5" 7.50	4" 7.00			MWF
Hoagies (Dozen)*	6" 7.50	8" 8.50	12" 10.50			MWF
Dinner Rolls (2oz)* Per Dozen	Assorted 5.00	Ciabatta 6.00				Daily**

M-Monday **T**-Tuesday **W**-Wednesday **Th**-Thursday **F**-Friday **Sat**-Saturday **Sun**-Sunday ***-not available

Style and Care:

- ★ Our bread is ARTISAN—meaning it is made from scratch and formed by hand
- ★ We bake our bread in a steam-infused hearth stone deck oven that specializes in crust—A nice firm crust with a soft, chewy interior
- ★ Putting artisan bread in plastic will soften the crust, but will allow it a longer shelf life
- ★ Paper bags will maintain the crustiness, but will dry bread out quicker
- ★ Our bread is easily frozen and brought back to life
- ★ To defrost or heat unsliced bread, wrap in foil and place in the oven at 400 degrees for about 10 minutes, spray bread that is not frozen with a bit of water
- ★ Shelf life is approximately 3-4 days as there are no preservatives

Process:

- ★ Our varieties come from a few different base doughs or “batches” (White French, Redrock Sourdough, Nine Grain, White Sourdough, Clemenceau French, Ciabatta, Challah)
- ★ Changing or adding one basic ingredient changes the whole chemical make-up of the dough, thus altering the flavor and texture of the finished product
- ★ Nearly all of our bread (except French and Challah) contains “levain” or “sourdough starter”
- ★ Levain and Rye Starter are essentially fermented flour and water
- ★ These “starters” trap the wild yeast in the air, taking on properties of the air around it—We have **REAL** Verde Valley Sourdough!
- ★ You will never have the same flavored sourdough from two different places if a real starter is used (i.e. San Francisco has moist, salty air to make it really tangy)
- ★ Our bread is **HEALTHY!**
 - Contains **NO** artificial preservatives or additives, like High Fructose Corn Syrup, that allows grocery store bread to stay on the shelf for a week
 - We use ascorbic acid (100% vitamin C) as a catalyst for yeast rather than sugar
 - Starters contain lacto-bacillus and other important bacteria that support healthy digestion and a healthy heart
 - No secret ingredients. Just bread.

Shape:

Almost any dough can be shaped in any of the following ways:

- ★ **Batard:** French word for “football” shape. Free formed loaf, baked right on the hearth stone
- ★ **Pan:** Half a pound bigger than the batard and baked in a pan to give it a more uniform shape
- ★ **Round:** Free formed, baked on the stone
- ★ **Baguette:** Long and skinny, free formed and baked on the stone
- ★ **Demi:** A miniature version of any of the above
- ★ **Kaiser:** Pressed down after proofing to create a “hamburger bun” shape
- ★ **Hoagie:** A more rounded demi-baguette like a “sub roll”
- ★ **Boule:** A small round perfect for soup or small servings
- ★ **Dinner Roll:** A tiny round for individual servings
- ★ **Braid:** Generally used for Challah—Braided to create pull-apart effect

About the Orion Bread Company

The Orion Bread Company is proud to be part of Cottonwood’s historic Old Town business district. We are a family-owned and operated producer of hand-made, hearth-baked artisan breads. Our many bread varieties include our signature sourdough batard, kalamata olive/feta cheese, braided challah, cranberry/walnut, ciabatta, and a marbled pumpnickel/rye loaf. We also offer an array of cookies, pastries, and ethnic baked goods, such as baklava, biscotti, and cannoli. We are always happy to take special orders for gluten-free breads and other baked goods.

We take food seriously at the Orion Bread Company and firmly believe that both individual health and the natural environment benefit when we seek out the finest natural ingredients for our baking. We strive to use organic, non-GMO, fair-trade ingredients whenever possible. We also support the slow food movement and, increasingly, buy from local producers. Our breads contain no trans-fats, sugar, corn syrup, preservatives, stabilizers, artificial chemicals, or similar ingredients deemed unhealthy by many nutritionists and physicians. Our pastries are made with butter (antibiotic and rBgh-free), all-natural flavorings, fruits, and the best dark chocolate.

The Orion Bread Company supports local food charities by donating all unsold bread to food banks and homeless shelters at the end of each day. We participate in community fundraisers and provide bakery tours to schools and various local organizations. Each month, we display the work of one or two local artists.

We value our walk-in business and strive to please. Stop by our shop, just to savor the aroma of fresh-baked bread or ask for a free sample of our daily special. We have a small seating area for those who wish to linger over a cup of coffee or tea and a fresh pastry.

Sincerely,

Ryan and Trecia Taylor,
Proprietors

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Fine Artisan Bread Family Owned & Operated

“Hooked on Healthy”

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