

# Holiday

## MENU



### SWEETS



- Chocolate Torte with Salted Caramel Swirl \$30
- Maple Bourbon Pecan Pie \$28
- Festive Yule Log \$50
- Assorted Pastry Platter \$36  
*an assortment of mini croissants (plain, chocolate, & almond), cinnamon buns, muffins & scones ~ serves 12-16*
- Cookie Platter \$15/6  
*2 decorated sugar cookies, 2 gingerbread people, 2 chocolate chip*
- Eggnog Bread Pudding \$22
- Take & Bake Jumbo Cinnamon Rolls with Cream Cheese Frosting \$22  
*wake up to the smell of freshly baked cinnamon rolls smothered in cream cheese frosting!*

### BREADS

- Buttery Dinner Rolls \$9/half dozen
- Honey Wheat Rolls \$9.5/half dozen
- BirchTree Herbed Focaccia \$5
- BirchTree Country Loaf \$7
- Crust Kalamata Olive Sourdough \$9  
*+add a pint of whipped feta \$11*

### PICKUP INSTRUCTIONS

All Orders Must be Placed by  
Wednesday 12/21

Place your order online through our  
online ordering platform

When ordering, you will be prompted to  
select Crust (Main Street) or BirchTree  
as a pickup location

Pickup Times are:  
 Friday 12/23 12PM - 3PM  
 Saturday 12/24 9AM - 12PM  
 Saturday 12/24 12PM - 3PM

Stores will close at 3PM on 12/24 so  
please pick up orders before then

Both BirchTree & Crust will be closed  
12/25 & 12/26

### FOR THE TABLE

Quiche Lorraine \$28

*house bacon, caramelized onion, gruyere, fresh thyme*

Vegetable Quiche \$28

*goat cheese, caramelized onion, thyme & potato*

Cured Salmon Platter w/ Crust

Bagels \$50

*house cured salmon, plain cream cheese, lemon caper cream cheese, pickled red onion, frisée, tomato & 8 assorted bagels*

Charcuterie & Baguette \$45

*serves 10-15, selection of artisan cheeses & cured meats, traditional accompaniments & baguette*

Tourtiere \$35

*a holiday classic French meat pie with braised, spiced local pork*



# Thank you!

