

**GRATEFUL
BREAD**

GRATEFUL BREAD PRODUCTS EXCLUSIVELY AVAILABLE AT SHAMROCK!

OUR HANDCRAFTED BREADS ARE

ALL NATURAL, NO PRESERVATIVES

AND MADE WITH

ORGANIC FLOURS, MILLED IN-HOUSE

Our rustic Italian ciabatta arrives fully baked and is handcrafted in true artisan style. It has a soft, airy interior and a thin crispy crust after being baked in our stone hearth oven. It includes organic whole wheat milled in-house. It's perfect for paninis, table bread, or as an accompaniment to any dish.



Ciabatta Large

Item# 0016937

40.5 oz, 5 per case

Ciabatta Med

Item# 0016938

24 oz, 7 per case



Our approx. 23" - 25" long authentic French baguette arrives fully baked. It is handcrafted in true artisan style using a long fermentation process, giving it a wonderfully complex flavor. Its crisp golden crust comes from being baked in our stone hearth oven.

French Baguette

Item# 0016941

12.4 oz, 10 per case

Our 9.5" diameter Country Boule arrives fully baked. It is made with our 26-year-old natural starter, King Arthur artisan bread flour, and locally grown whole wheat and pumpernickel milled in-house on our Austrian stone flour mill. This high hydration dough is cold fermented for 18 hours and baked in our stone hearth oven, giving it a soft airy interior and a crisp golden crust

Country Boule

Item# 0016939
39 oz, 5 per case



Our Sourdough Pull-Apart Rolls come 35 rolls to a half-sheet and they arrive fully baked. It is a slow-fermented sourdough made with our 26-year-old natural starter, giving the rolls a truly authentic sourdough flavor. They are soft and fluffy on the inside with a nice golden color on the outside. Perfect as slider buns or as an accompaniment to any meal.

Sourdough Pull-Apart Rolls

Item# 0059843
2.3 oz, 3 half-sheets
per case

Our approx. 4.5" diameter classic Mini Sourdough Boule arrives fully baked. It is a slow fermented sourdough bread made with our 26-year-old natural starter, giving it a truly authentic sourdough flavor. It's soft on the inside and crispy on the outside after being baked in our stone hearth oven.

Mini Sourdough Boule

Item# 0007491
6.75 oz, 24 per case





Our 12" long classic Sourdough Batard arrives fully baked. It is a slow fermented sourdough bread made with our 26-year-old natural starter, giving it a truly authentic sourdough flavor. It's soft on the inside and crispy on the outside after being baked in our stone hearth oven.

Sourdough Batard

Item# 0007492

18.5 oz, 8 per case



Our approx. 4.5" diameter Mini Rosemary Sea Salt Sourdough Boule arrives fully baked. It's a slow fermented sourdough bread made with our 26-year-old natural starter, giving it a truly authentic sourdough flavor. It is topped with fresh rosemary & coarse sea salt and baked in our stone hearth oven.

Mini Rosemary Sour Boule w/ Sea Salt

Item# 0007494

6.5 oz, 24 per case



Our 17" long by 12" wide half sheet Focaccia w/ Fresh Rosemary & Sea Salt arrives fully baked and is handcrafted in true artisan style. It has a soft, airy interior with a slightly chewy crust and a rich, savory flavor from the fresh rosemary, olive oil and sea salt. It's perfect for sandwiches, table bread, dipping bread and paninis.

Focaccia w/ Fresh Rosemary & Sea Salt

Item# 0050627

44 oz, 4 per case

At Grateful Bread we use only the very best organic and all-natural ingredients with no preservatives or chemicals added. We mill our own organic whole grain flours in-house on our Austrian stone flour mill, and we use natural starters and long fermentation times to extract the full flavor from the grains, giving our bread its distinctive crust, crumb, depth and character.

Learn more about us at www.gratefulbread.com

