

Kids' Menu

all kids' sandwiches served with organic corn chips.

- Organic PBJ-** organic smooth peanut butter & jam on 9-grain or sourdough. 5.00 ea.
- BLT-** sliced tomato, 2 slices of bacon, organic greens, & mayo on toasted on 9-grain or sourdough.. 5.00 ea.
- W) Tomato & Cheese-** sliced tomato, provolone cheese organic greens, & mayo on 9-grain or sourdough. 5.00 ea.
- Ham or Turkey & Cheese-** sliced ham or turkey, provolone, mayo, on sourdough or 9-grain. 5.00 ea.
- Grilled Cheese-** Havarti cheese grilled on sourdough or 9-grain. 5.00 ea.

Our Local Producers

- Hickory Nut Gap Farm- Pork
Pitch Pine Farm- Vegetables
Farm to Home Milk- Milk, Cream
Imladris Farm- Jam
Holly Springs Farm- Tomatoes
Lusty Monk Mustard- Mustard
Counter Culture- Coffee
Stepp Farms- Berries



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!

FLETCHER Village BAKERY



Fletcher Village Bakery

235 St. Johns Road, Suite 70 | Fletcher, NC 28732

villagebakerync.com

828.687.7999

Monday - Friday 7am - 5pm
Saturday, Sunday 7am - 3pm

MENU



Breakfast

Sandwiches, toasts, and granola served until 11 am 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)	5.00
-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

2 slices of Sourdough or 9 Grain

Avocado Toast	5.50
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	5.50
Hummus, EVOO, feta, pickled red onion, Za'Atar	

Lox Toast	8.00
Lox, goat and cream cheese spread, fresh dill, horseradish, pickled red onions, cucumber, and capers.	

Sweet and Simple

Nut Butter Toast	6.00
Organic peanut butter or almond butter, local honey, sea salt	

Cinnamon Sugar Toast	3.50
Butter, organic sugar, cinnamon, sea salt	

Jam Toast	4.00
Butter, local raspberry jam, sea salt	

Granola

Substitute any milk steamed or cold whole, skim, almond, soy

House GF Granola	6.00
Organic yogurt, local honey, seasonal fruit or organic banana	

Sandwiches

All sandwiches come ala carte,
Add potato chips or organic corn chips for \$1.50

Sandwiches and Salads Available
daily 11- close

Cold Sandwiches

Chicken Salad- our classic house	9.00 full / 4.50 half
chicken salad mixed with celery, red onion, walnuts, dried cranberries, and fresh dill, served with organic greens on ciabatta.	

(v) Veggie- housemade organic hummus,	9.00 full / 4.50 half
avocado spread, pickled red onions, organic carrots, roasted red peppers, goat cheese and organic greens with goddess dressing served on 9-grain or ciabatta.	

Tuna Salad Niçoise- a light & fresh	9.00 full / 4.50 half
tuna salad with lemon juice, olive oil, capers, red onions, grape tomatoes, olives, hard-boiled eggs, & fresh herbs. Served with our lemon basil dressing, organic greens, pickled onion & feta cheese on ciabatta.	

Turkey Avocado- sliced turkey	9.00 full / 5.00 half
breast, provolone cheese, sliced tomato avocado spread, pesto mayo & organic greens on 9-grain or sourdough (add bacon + \$2.00)	

Avocado BLT- avocado spread,	9.00 full / 5.00 half
sliced tomato, pesto mayo, bacon & organic greens on toasted sourdough or 9 grain.	

(v) Caprese- fresh local tomatoes,	9.00 full / 5.00 half
fresh basil leaves, organic greens, fresh mozzarella, our balsamic dressing, on ciabatta (add prosciutto + \$2.00)	

Ham and Swiss- Sliced ham, swiss	9.00 full / 5.00 half
emmenthaler cheese, pickled red onion, honey mustard, organic greens, and sliced tomato on 9 grain or sourdough	

Italian Hero- Loaded with ham,	10.00 full / 5.50 half
salami, pepperoni, provolone cheese, sliced tomato, organic greens, red onion, mustard, mayonnaise, oil and vinegar on ciabatta.	

Roast Beef- natural roast beef with	9.00 full / 5.00 half
cheddar, arugula, tomato, house blue cheese dressing on your choice of bread.	

(v) = Vegetarian
(GF) = Gluten Free

Consuming raw eggs may increase your risk of food borne illness.



Hot Panini Pressed Sandwiches

Tuna Melt	9.00
Our house tuna salad pressed with provolone, red onions, feta, on your choice of bread.	

(v) Veggie Melt	9.00
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	7.00
cheddar, swiss, havarti, pressed on your choice of bread. -Add red onion, or Lusty Monk Mustard for .50 each.	

Roast Beef and Cheddar Melt	9.00
natural roast beef with sharp VT. cheddar cheese, horseradish mayonnaise, and red onion slices baked in a ciabatta roll.	

Ham and Havarti	9.00
Black forest ham, pickled red onion, creamy Havarti, lusty monk mustard on your choice of bread.	

Salads

Garden Salad (v. GF OPTION)	7.50/4.00
Organic greens, red onions, croutons, grape tomatoes, cucumber, and your choice of balsamic, lemon basil vinaigrette goddess dressing or buttermilk blue cheese.	

Bakery House Salad (v. GF)	9.00/5.00
Organic greens, organic carrots, dried cranberries, toasted walnuts, feta cheese and balsamic dressing.	

Spinach Salad (v. GF)	9.00/5.00
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)	9.00/5.00
garlic & herb roasted beets, arugula, toasted walnuts, gorgonzola cheese, house balsamic dressing.	

Salad Add Ons

Add our hummus, chicken salad, tuna salad or a Joyce farms chicken breast.	3.50
Add 1/2 avocado	2.00