



126 N. Market Street
Washington, NC 27889
(252) 946-BAKE (2253)

Loaves

Challah, Jewish Rye, Italian, Gruyere Cheese, Harvest Grain,

Pastries and Sweets

Croissants: Chocolate, Ham & Cheese, Sausage & Cheese, Spinach & Feta*, plain
Bagels with cream cheese, Cinnamon & Sticky Buns
Cheese & Fruit Danishes, Scones, Pop Tarts, Lemon Almond Twists, Bacon-Onion Tarts
Cookies & Brownies, Cakes & Pies, Cheesecakes

Sandwiches

Ham & Cheese - Thinly sliced smoked ham with cheddar cheese and a mustard-mayo spread.

Turkey & Cranberry - oven roasted turkey breast with a cranberry spread.

Roast Beef - thinly sliced house roasted rare beef with Swiss cheese, caramelized onions and a horseradish mayo.

Pimento Cheese - House-made pimento cheese with lettuce and tomato

Chicken Salad - House-made white & dark meat chicken salad prepared with celery, onions and spices.

Roasted Vegetable - a mixture of in-season vegetables, oven roasted with garlic and herbs and served with an herbed cream cheese spread.

Bacon, Lettuce, Tomato (BLT) - crisp bacon, juicy tomato, and fresh lettuce on fresh bread. Add Pimento Cheese for an extra treat.

Salads

House Made Dressings: Ranch, Honey Mustard, Balsamic Vinaigrette, Greek Vinaigrette

Cobb - bacon, boiled egg, tomatoes, cheddar cheese, cucumbers, and crispy croutons over crisp green leaf and romaine lettuce.

Greek - tomatoes, red onion, kalamata olives, feta cheese, cucumbers, and croutons over crisp green leaf and romaine lettuce.

Turkey & Spinach - baby spinach, roasted turkey, dried cranberries, bacon, sunflower seeds, and cheddar cheese

Sides

Broccoli Salad - broccoli florets with bacon, cranberries and sunflower seeds.

Potato Salad - red potatoes prepared with a dill mayo.

Pasta Salad - penne pasta with a Greek vinaigrette, feta cheese, kalamata olives, cucumbers and tomatoes.

Boxed lunches, soups & salads available to go. Pimento cheese & Chicken salad available by the pound.

We do special orders, take-out orders, and special events. Email or come by for more information!

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www.Facebook.com/RachelKsBakery