

Some of our Sources:

- Backyard Farms
- Bell and Evans
- Cabot
- Heiwa Tofu
- Nellie's Eggs
- Niman Ranch
- Northeast Family Farms
- Oakhurst Dairy
- Touching Earth Farm
- Vermont Butter and Cheese

Handcrafted Soups are
Offered October - May.

Call or "like" Us on
Facebook for Daily Specials.



*Printed on Recycled
paper with soy ink*

All of our containers and cutlery are compostable.
We compost and recycle 90% of our waste.

Our Philosophy

You can be certain to find the same level of quality and care in our handcrafted sandwiches, soups, and salads as you have come to know with our breads, cakes and pastries.

Because the details make the difference, our all natural meats are roasted and sliced right here in our own kitchen. You can live a healthier life without the sodium, nitrites and preservatives found in that other "deli" meat. We also make the spreads that dress our sandwiches, and of course we bake all of our bread everyday.

So feel good about what you eat.

Short on time?

Check our to-go case for a variety of
quick meal ideas, made fresh daily

*Call Ahead!
We'll Have it Waiting!*

Our Location

From the South and North

From 95, upon entering Maine, take exit 2 to the Kittery Traffic Circle. Follow Route 1 South - 7/10 mile on right.

From the West

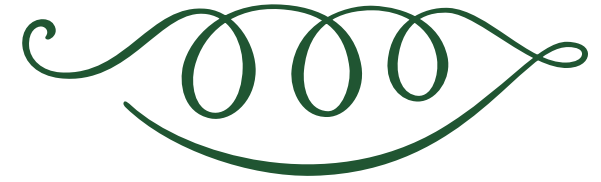
From Route 101 or Route 33, take exit for 95N. From 95, upon entering Maine, take exit 2 to the Kittery Traffic Circle. Follow Route 1 South - 7/10 mile on right.

From the East

From Atlantic Ocean, take exit for Piscataqua River. Dock your vessel in Kittery, Maine and follow the scent of freshly-baked bread.

Beach Pea

baking co.



"Your Native Wildflower"

Café Menu

Handcrafted
Sandwiches,
Salads & Soups

KITCHEN HOURS

Monday - Saturday 10:30AM - 5PM
Sunday 11AM - 3PM

BUSINESS HOURS

Monday - Saturday 7:30AM-6PM
Sunday 7:30AM - 4PM

53 State Road, Route One
Kittery, Maine 03904 USA
T: 207.439.3555 • F: 207.439.3666
beachpeabaking@gmail.com
WWW.BEACHPEABAKING.COM

Signature Sandwiches

#1 Chicken

Roasted Chicken Breast, Provolone, Tomato, and Romaine, with Basil Pesto on Rosemary Bread

#2 Turkey

Roasted Turkey Breast, Cheddar, Avocado, Poached Red Onion, and Tomato, with Chipotle Mayo on Baguette.

#3 Roasted Beef

Roasted Beef, Monterey Jack, Tomato, and Romaine, with Horseradish Aioli on Roasted Garlic Bread.

#4 Black Forest Ham

Black Forest Ham, Cheddar, Apples, Poached Red Onions, and Romaine, with Dijon, Mayo or both on Country French.

#5 Roasted Vegetables

Roasted Carrots, Zucchini, and Red Peppers, with Goat Cheese, Romaine, and Balsamic Vinaigrette on Ciabattina.

#6 Fresh Mozzarella and Tomato

Fresh Mozzarella Cheese, Vine-Ripe Tomatoes, and Fresh Basil Leaf, with Balsamic Vinaigrette on Baguette.

#7 Chicken Salad (Classic or Curry)

CLASSIC - Roasted Chicken Breast, Celery, Mayo, Fresh Herbs, Tomato, and Romaine on Croissant.
CURRIED - Roasted Chicken Breast, Celery, Raisins, Mayo, and Spices, Cucumber, and Romaine on Multigrain.

#8 Marinated Tofu

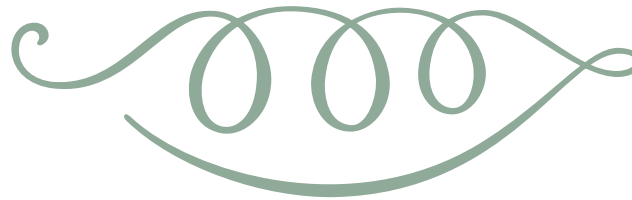
Marinated Tofu, Nappa Slaw, and Cucumbers, with Soy-Miso Dressing on Baguette.

#9 Tuna Salad

Tuna, Celery, Scallions, Capers, Lemon, Parsley, and Mayo, Tomato, and Romaine, on Multigrain Bread.

#10 "68 Hours" Veggie**

Cucumbers, Carrots, Poached Red Onion, Tomato, Pea Shoots, and Romaine, with Hummus on Multigrain Bread.



B.Y.O. Sandwich

Breads

Rosemary
Country French
Roasted Garlic
Multigrain
Mainely Wheat
Ciabattina
Baguette
Croissant

Spreads

Basil Pesto
Chipotle Mayo
Horseradish Aioli
Mayonnaise
Dijon Mustard
Hummus
Soy-Miso Dressing
Balsamic Vinaigrette
Ranch

Add the Following

Chicken
Turkey
Beef
Black Forest Ham
Chicken Salad
Tuna Salad
Tofu
Roasted Vegetables

With Your Choice of

Cheddar
Monterey Jack
Provolone
Fresh Mozzarella
Goat Cheese

And Finish with

Tomato
Vine-Ripe Tomato
Romaine
Carrots
Cucumbers
Pea Shoots
Poached Red Onion
Apple
Bacon
Avocado
Basil

All Sandwiches are
Available Oven Toasted.

Salads

Achiote Chicken

Achiote Marinated Chicken Breast, Blk. Bean and Corn Salsa, Grape Tomatoes, Monterey Jack, and Avocado, with Romaine and Baby Spinach.

Northern Grove

Apples, Celery, Poached Red Onions, Dried Cranberries, Cashews, Mixed Field Greens and Baby Spinach, with Maple-Soy-Miso Dressing.

"68 Hours" Garden Salad **

Grape Tomatoes, Carrots, Cucumbers, Celery, Poached Red Onions, and Pea Shoots, over Romaine and Baby Spinach.

Kittery Cobb

Roasted Chicken Breast, Bacon, Bleu Cheese, Grape Tomatoes, and Egg over Romaine and Baby Spinach.

Nicoise

Tuna, Potatoes, Green Beans, Grape Tomatoes, Olives, and Egg on a bed of Bibb Lettuce.

Roasted Harvest Vegetables

Assorted Roasted Vegetables on a bed of Mesclun and Baby Spinach, with Goat Cheese and Toasted Almonds.

Your Choice of House-Made Dressings:

Balsamic Vinaigrette, Champagne Vinaigrette, Maple Vinaigrette, Honey-Lemon, Ranch, Raspberry Vinaigrette and Creamy Chipotle (dairy-free).

All Salads Served with a Side of Bread



**Feed Local Kids

Proceeds from the sale of this item will go to local hungry children and their families through the **END THE 68 HOURS OF HUNGER** Program