

Our Location

From the South & 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.

Product Care & Handling

Artisan Breads We have no doubt that fresh, all natural bread is the only bread to eat. Here are some tips on how to store it.

- Loaves will keep in a paper bag for up to three days uncut. The crust will become more pronounced but the crumb inside will stay nice and soft.
- If cut, keep the cut side down on a cutting board or wrapped tight in a paper bag.
- 3-5 days requires storing it in a plastic bag. This will however soften the crust, but also keeps the whole loaf soft for up to a week.
- 5+ days requires placing the loaf in a plastic bag and keeping it in the freezer. Remember to allow an hour on the counter for any frozen loaves before refreshing.
- To refresh the crust simply place the loaf in a 350° oven for 3-5 minutes. Serve immediately.

Fine Cakes The care that goes into one of our cakes doesn't stop after we have finished it. To ensure the best tasting & most satisfying desserts start by keeping your cake refrigerated. Some ingredients are temperature sensitive so we want to keep them cool. However, the distinct flavors & textures of our cakes are at their best when they are room temperature. To reach a happy balance, remove your cake from the refrigerator at least 30 minutes prior to serving, slice & enjoy.

Our Philosophy

At *Beach Pea* baking co. we are constantly striving to bring our customers unique and interesting ideas from our kitchen, while holding true to our belief that "Simple is Best!"

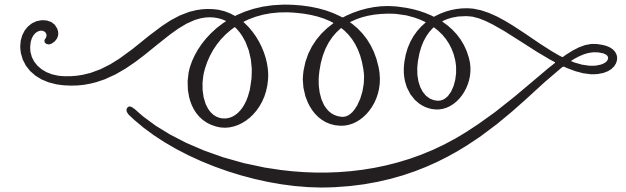
It is our goal to bring you the highest quality service by providing superior products in a friendly, clean environment.

So give our bakery a try & feel good about what you eat.



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Beach Pea
baking co.



"Your Native Wildflower"

Bakery Menu

Artisan Breads
&
Fine Desserts

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Fine Cakes

Triple Chocolate Dark chocolate ganache between two layers of chocolate cake. Sealed with chocolate buttercream and finished with a poured ganache with a crown of chocolate buttercream leaves.

Encore Cake Four layers of chocolate cake, separated by alternating layers of white chocolate cream cheese frosting & ganache. Finished with dark chocolate shavings.

Tuxedo Cake Two layers of chocolate cake surrounding a layer of fresh strawberries. Sealed with a white chocolate cream cheese frosting & finished with a ganache drip. ✨

Almond Raspberry Layers of almond cake filled with raspberry whipped cream & frosted with a white chocolate cream cheese frosting.

Almond Mocha Ganache Almond cake, filled with a coffee whipped cream, sealed with chocolate buttercream & finished with a ganache pour.

Almond Berry Two layers of almond cake separated by a layer of fresh strawberries, blueberries, and raspberries, finished with a white chocolate cream cheese frosting. ✨

Lemon Raspberry Torte Six layers of lemon cake separated by all-natural raspberry preserves & finished with a whipped cream frosting.

Lemon Cream Four layers of lemon cake, filled with lemon curd-whipped cream, finished with our white chocolate cream cheese frosting.

Carrot Carrot cake filled & frosted with white chocolate cream cheese frosting.

Cheesecakes Lime Coconut*, Lemon Curd, Passion Fruit Curd*, or Pumpkin. ✨

✨ these products are available seasonally only

6 and 8 inch cakes ~ 2 days notice

Sizes	Servings
6 inch	6 - 8
8 inch	12 - 15

✨ 10, 12, and 14 inch cakes available for order with 5 days notice, inquire for pricing and servings.

✨ prices for seasonal cakes will vary with market prices.

cheesecake ~ 2 days notice

4 inch	1 - 2
7 inch	10 - 12
9 inch	14 - 16

Artisan Breads

Ciabatta A classic italian bread known for a great crust & a silky, soft crumb that is open & irregular. This is a great bread for your dinner table or for dipping in olive oil & balsamic vinegar.

Ciabattina Just a little ciabatta, perfect for one. It makes a great sandwich roll or large dinner roll.

Rosemary Bâtard Traditional white french dough with the subtle taste & aroma of dried rosemary leaves.

Roasted Garlic Boule Whole garlic cloves are roasted golden & sweet & added to a white french dough. Shaped into a round, it's great for sandwiches & toast.

Country French A blend of whole wheat, rye, & unbleached white flour creates a bread that is perfect for soups & sandwiches.

Baguette A light, open, irregular crumb & a great crust. Keep it simple & make it great.

Fougasse Rosemary adds a twist to this classic provençal flat bread. Irresistibly delicious, beautiful & aromatic, it makes for a great bread to share with friends & family. Finished with 100% pure olive oil & coarse sea salt.

Whole Wheat Multi Grain This bread is packed with protein, fiber & anti-oxidants thanks to quinoa, toasted flax & sesame & whole wheat berries. Put some more nutrition in that toast or sandwich!

Bialy Makes a great start to your day. Baked the traditional way with onion & poppy seeds or for a change try our Maytag blue cheese bialy. Take the time to toast them, you'll be glad you did.

Specialty Breads

Semolina Durum flour gives this bread it's unique sweet, nutty flavor & soft, irregular crumb with a golden crust of white & black sesame.

Focaccia This soft & chewy flatbread is dressed with basil, oregano, parmesan & sea salt.

100% organic sourdough Our very own natural "starter" made from organic grapes & raisins leaven this bread.

Brioche Loaves & Buns This bread is studded with golden raisins & dried cranberries, rolled in cinnamon sugar before baking & finished with a citrus glaze. One pound loaves or 4 ounce buns.

Country Levain A blend of whole wheat, rye, and unbleached white flour leavened with our natural starter & studded with walnuts.

✨ Please ask about our specialty bread schedule
★ Gluten free items

Small Desserts

Eclair Traditionally prepared with choux paste, pastry cream and chocolate ganache. A perfectly balanced individual treat!

Bon Bombs A decadent dessert for one; this small chocolate bomb is filled with pistachio cream, raspberries and chocolate mousse atop a layer of our rich chocolate cake.

Trifle A large parfait with layers of cake, berries, and whipped cream.

Chocolate Decadence* A rich, dark chocolate flourless cake offered in a 4" and 7" size. Limited availability.

Cake Slices Assorted varieties of our fine cakes offered as an individual serving.



Pastries & Sweets Coffee & Espresso

Treats to start or finish your day,
all baked by us and all baked from scratch.

Assorted Croissant	Assorted Cookies
Assorted Scones	Cookie Bags
Muffins	Lavender Shortbread
Quick Breads	Assorted Bars & Brownies
Cinnamon Brioche Buns	Coffee Cake

Our coffee is always locally roasted,
brewed fresh & served hot.

Full selection of espresso and espresso drinks.

If hot tea is your drink of choice,
we offer a wide variety of organic options.