

Our Philosophy

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

Because the details make the difference, our all natural meats are roasted & sliced right here in our own kitchen. You can live a healthier life without the sodium, nitrites & 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

Our Location

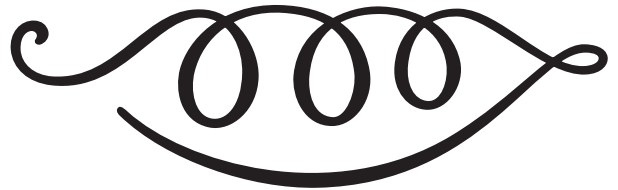
From the South & North From 95, upon entering Maine, take exit 2 to the Kittery Traffic Circle. Follow Route 1 South – $\frac{1}{10}$ mile on right.

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 – $\frac{1}{10}$ 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

b a k i n g c o .



“Your Native Wildflower”

Café Menu

↪ Served Daily 11 am - 3 pm ↪

Handcrafted Sandwiches, Soups & Salads

53 state road, route one
kittery, maine 03904 usa
t 207.439.3555 f 207.439.3666
beachpeabaking@hotmail.com
www.beachpeabaking.com



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Signature Sandwiches

#1 Bell & Evans Chicken Pesto

Free-range, all-natural chicken, with provolone, tomato, & romaine, dressed with basil pesto on Rosemary bread.

#2 Roasted Turkey Breast

Vermont-raised, Misty Knolls all-natural turkey, cheddar, avocado, poached red onion, & tomato with chipotle mayo on baguette.

#3 Local Roasted Beef

All-natural, New England Family Farms Beef, Jack cheese, Horseradish aioli, tomato & romaine on Roasted Garlic bread.

#4 Black Forest Ham

Nitrite-free, Applegate Farms ham, caramelized red onion, roasted apple, cheddar & romaine with Dijon or Mayo on Country French.

#5 Roasted Veggie & Goat Cheese

Oven-Roasted zucchini, carrot & red bell pepper, V.B.C. goat cheese & balsamic vinaigrette served on a ciabattina roll.

#6 Mozzarella & Basil Vinaigrette

Basil leaves, Maine tomato & fresh mozzarella with our balsamic vinaigrette served on Baguette.

#7 Curry Chicken Salad

Bell & Evans white breast meat, celery, golden raisins and curry with tomato & romaine on Multi-Grain bread.

#8 Crispy Thai Tofu

Marinated baked tofu served with Nappa cabbage & carrot slaw, cucumber slices & soy-miso dressing, served on baguette.

#9 Zesty Tuna Salad

White-chunk Albacore tuna, scallions, parsley, capers, lemon zest, light mayo, served with tomato & romaine on multi-grain.

Handcrafted Soups

~ One soup offered daily ~
All soup served with a side of bread

Seasonal soups
made from scratch
with our own fresh stock
October - May

Build Your Own Sandwich:

on your choice of bread & spread

rosemary
country french
roasted garlic
ciabattina
focaccia

multi-grain
baguette
horseradish aioli
mayonnaise

soy-miso dressing
basil pesto
tahini hummus
balsamic vinaigrette
dijon mustard

with one of the following

chicken
ham
roasted veggies

turkey
curry chicken salad

beef
tuna salad
baked tofu

with your choice of

cheddar
fresh mozzarella

provolone

jack
goat cheese

and finished with

romaine
cucumber
fresh basil

tomato
carrots
roasted apple
nitrite-free bacon

pea shoots
caramelized onions
avocado

Fresh Salads

All salad served with side of bread.

Kittery Cobb

Romaine & baby spinach with boiled egg, tomato, Danish blue cheese, nitrite-free bacon, and Bell & Evans chicken breast.

Nicoise

A bed of Bibb lettuce with boiled egg, tomato, country olives, red potato slices, string bean, and tuna.

Farmhouse

Mixed field greens and baby spinach with fresh Gala apples, celery, and Danish blue cheese topped with toasted walnuts.

Achiote Chicken

Romaine & baby spinach with avocado, tomato, black bean & corn salsa, shredded jack cheese and a traditional Mayan-spiced Bell & Evan's Chicken.

Roasted Harvest Veggies

Assorted fresh and root vegetables, roasted and placed on a bed of field greens & spinach, with toasted pine nuts, goat cheese & balsamic vinegar.

Annie's All-Natural Dressings: Cowgirl Ranch, Goddess, Low-Fat Raspberry Vinaigrette.

Beach Pea All-Natural Vinaigrettes: Balsamic & Herb, Champagne, Honey-Lemon Vinaigrette, Creamy Chipotle Maple Vinaigrette.