

let flour cater your next event!

we provide catering for groups of any size

- bagged lunches
- sandwich platters
- mini sandwiches
- whole quiche
- petite stuffed bread
- breakfast pastries
- cookie platters
- mini cookies
- party platters
- assorted salads
- and of course dessert!

visit flourbakery.com/catering to see our full menu or email catering@flourbakery.com with any questions or assistance.

private events

we are excited to host your next event at flour cambridgeport! email catering@flourbakery.com for more information.

delivery

offered in boston/cambridge proper 7 days a week. please call for delivery rates and information.

the more notice the better! within reason we can accommodate many orders with 24-48 hours notice. please be aware that some specialty items and cakes 12" or larger do require 3 days advanced notice and/or a minimum order.

hours of operation

monday - friday 6.30a – 8.00p
saturday 8.00a – 6.00p
sunday 8.00a – 5.00p

*Cambridgeport open m–f 7.00a – 6.00p



cancellations

we require 24 hours advanced notice to cancel any cake or catering order.

dinner take-out specials

join us monday through friday evenings when we feature rotating dinner specials at each location available for takeout. the menu is posted weekly on our website, www.flourbakery.com.

parking

ample metered parking is available on washington street, congress street, massachusetts avenue, clarendon street, and many nearby side streets.

*consumption of raw or undercooked egg, dairy or meat products may result in food-borne illness

please note prices do not include 7% state/local tax

before placing your order, please inform your server if a person in your party has a food allergy

flour
bakery + cafe

South End
FORT Point
CENTRAL SQUARE
Back Bay
HARVARD SQUARE
CambridgePORT
Dalton STREET

www.flourbakery.com

breakfast

scones	3.25
currant-spelt-oat, lemon ginger, parmesan+chive	
brioche au sucre	3.25
classic french roll made with lots of butter and eggs	
muffin cakes	3.50
sweet, fragrant blueberry and seasonal rotating flavors	
banana bread	3.25
full of bananas and walnuts	
cinnamon cream brioche	3.50
brioche topped with crème fraiche + cinnamon sugar	
pain aux raisins	3.50
brioche baked with pastry cream and golden raisins	
brioche au chocolat	3.50
brioche filled with pastry cream and chocolate	
croissants	3.50
beurremont 83% butter	
sticky sticky buns	3.75
dark, sticky caramel and toasted pecans	
old-fashioned sour cream coffee cake	3.25
brown sugar-pecan-cinnamon swirl	
apple snacking spice cake	3.25
apples layered with raisins and pecans	

breadS

country rolls/loaves	.75/4
open, airy, chewy crumb	
raisin-pecan rolls/loaves	1/6
golden raisins, toasted pecans, honey	
multigrain rolls/loaves	1/6
spelt, whole wheat, millet, flax, sunflower seeds	
brioche loaf	8

drinks

hot	
fazenda coffee - house blend or french roast	2/2.50
espresso	2.25
cappuccino	3.25/3.75
latte/chai spice latte	3.25/3.75
hot chocolate	3.50/4
mem tea	2/2.50
black- assam breakfast, earl grey, spicy chai, decaf english breakfast	
green- china mao feng, japanese genmai cha, jasmine	
tisanes- crimson berry, peppermint, chamomile	
cold	
iced coffee and tea	2.50/3
cold brew	3.25/3.70
purity organic juices	2.50
spindrift fresh soda	2.75
bottled spring/sparking water	1.50
housemade raspberry seltzer	2.50/3
a tall, cold glass of milk	2/2.50

sandwichEs

please note, not all sandwich ingredients are listed 9

hummus, pickled daikon, cucumber, vegan sriracha aioli, cilantro, focaccia	
new england charcuterie smoked ham, pecorino, hard-boiled egg, peperonata, secret sauce, toasted rye	
lamb, tomato chutney, goat cheese, focaccia*	
roast chicken, mashed avocado, jicama, focaccia	
smoked turkey, zucchini relish, arugula, aged cheddar, mayo, multigrain	
applewood-smoked bacon, arugula, tomato, focaccia toast	
roast beef, horseradish mayo, crispy onions, tomato, ciabatta*	
curried tuna, apple, raisin, carrot, red onion, tomato, multigrain toast	
grilled roast chicken, brie, arugula, peppers, onions	
grilled cauliflower, green pea+basil pesto, pickled shallot, provolone	
breakfast egg sandwich, ham/bacon, cheddar	7.50
kid's pb+j or grilled cheese	5

salads

organic buckwheat soba noodle + spinach, tofu, pickled green papaya, roasted pineapple, fresno chile, sesame vinaigrette	10
baby arugula + farro, shaved zucchini, summer squash, pickled radish, spiced almonds, multigrain croutons, parmesan-garlic vinaigrette	10
chopped greek + lemon-thyme chicken, feta, chickpeas, kalamata olive, banana pepper, green goddess dressing	10
simple mixed green salad	3/4
green salad with vegetables	4/5

Everything eLse

soup of the day	5
pizza of the day	7
quiche of the day*	7
strata of the day*	7

cookies

tcho chocolate chip	homemade oreo	2
tcho double chocolate	double chocolate oreo (gf)	
chunky lola	almond macaroon	
peanut butter	coconut macaroon	
oatmeal raisin	mixed nut+honey biscotti	
milk chocolate hazelnut	raspberry meringue	3
ginger molasses	almond praline meringue	3

bars

raspberry crumb bar	3.50
granola bar	3.50
flour power bar (gluten-free + vegan)	3.50
belgian chocolate brownie	3.75

cakes

individual/slice		6
6 inch	serves 6-8	30
8 inch	serves 10-12	46
10 inch	serves 14-18	62
12 inch	serves 20-24	75
half sheet	serves 35-45	120

midnight chocolate – deep, dark devil's food cake, creamy milk chocolate buttercream, chocolate ganache
triple chocolate mousse – milk, dark, and white chocolate mousse in between flourless chocolate cake
lemon raspberry – lemon cake brushed with lemon syrup, lemon curd, crushed raspberries, buttercream
carrot cake – classic with walnuts, raisins, and spices, frosted with creamy cream cheese frosting
boston cream pie – sponge cake, vanilla cream, coffee syrup, chocolate ganache
hazelnut-almond dacquoise – layers of nut meringue, espresso buttercream, dark chocolate ganache (whole cakes priced/sized by slice-please inquire)

pies

whole 9-inch pie, serves 6-8
chocolate cream – rich dark chocolate pudding with whipped cream and milk chocolate curls
 slice 6 | whole 35
coconut cream – coconut custard with whipped cream and toasted coconut
 slice 5 | whole 30
lemon meringue – tart lemon curd piled high with toasted meringue
 slice 5 | whole 30

tarts

individual		6
5 inch	serves 4	15
8 inch	serves 6-8	25
10 inch	serves 8-10	35

fresh fruit – seasonal fruit and vanilla cream
lemon lust – bright tart lemon curd

tartLettes

chocolate cream 1.25
 coconut cream
 lemon meringue/lemon lust
 fresh fruit