



NEW

SANDWICH BREADS

We are thrilled to launch our brand-new offering of fresh bread for our custom sandwiches! You love our sandwiches, and these new breads are going to take them to a whole new level of quality! The reason for the switch basically came down to the shape of the bread. While a triangle bread is unique, it is also hard to get full coverage of all the bread ingredients throughout the sandwich. We looked at dozens of bread options from several companies and stuck with the same bread company that we are currently using but landed on some very excellent choices that will enhance our amazing sandwiches. Each one is unique and has a very distinct flavor difference. Below are our new sandwich bread choices:



FRENCH CRAFT HOAGIE

The rustic Swiss Oval Loaf has a moist, airy interior and a crisp, golden crust that's perfect for sandwiches! This bread is the same taste profile of our Swiss French Triangle bread that we currently use.



HERB SCHIACCIATA

Schiacciata is an Italian flat bread made with virgin olive oil and pronounced Skiah-CHA-tah!!!! Schiacciata means crushed or flattened in Italian and is the name for flatbread in Tuscany where it has been eaten since the 15th century. Served in golden thin-crust sheets brushed with the finest virgin olive oil and herbs, this light airy bread will become your new favorite at Fresh Coast.



TELERA BREAD

The Telera Roll is a traditional Mexican bread that has a soft golden crust with two long scores along the top of the bread. It's soft white crumb has a satisfying density and has mild notes of sourdough and a touch of sweetness. Teleras are the base bread for tortas, aka fabulous Mexican Sandwiches.