

## PASTRIES

### Éclair - Assorted Flavors 7.50

*This classic dessert features a delicate choux pastry shell, expertly baked to perfection, filled with a velvety smooth filling that oozes with rich, intense flavors. Ask your server for today's selections.*

### Cheesecake - Assorted Flavors 8.00

*Experience pure bliss with our creamy, velvety Cheesecake selection. Crafted with the finest ingredients, this iconic dessert features a buttery crust and a dense, melt-in-your-mouth filling. Ask your server for today's selections.*

### Carrot Cake Delight 7.50

*Moist and tender, our cake is infused with a medley of spices, including cinnamon, nutmeg, and cloves, creating a symphony of aromatic bliss. Grated carrots add a subtle sweetness, perfectly complemented by the richness of our cream cheese frosting.*

### Velvet Noir Chocolate Mousse Cake 8.95

*This exquisite French creation is a true masterpiece that will transport you to a world of pure bliss. Our rich velvety smooth dark chocolate mousse is the star of this dessert and topped with a dusting of cocoa powder.*

### Flourless Chocolate Cake (GF) 7.50

*Enjoy the ultimate gluten-free delight with our Decadent Flourless Chocolate cake. This exquisite dessert is a chocolate lovers dream, featuring a rich and fudgy cake.*

### Chocolate & Salted Caramel Tart 8.00

*This delectable treat combines the richness of Verona chocolate with the irresistible allure of salted caramel, creating a symphony of sweet and savory notes that will leave you craving for more.*

### Lemon Meringue Tart 8.00

*This tantalizing dessert features a buttery tart shell filled with tangy lemon curd, perfectly balanced with a sweet and fluffly meringue topping.*

### Death by Chocolate Cake 8.00

*Our Death by Chocolate features layers of moist and decadent chocolate cake, generously slathered with a velvety chocolate frosting.*

### Sorrento Lemon Petite Trifle 8.95

*A layer of delicate sponge cake soaked in zesty lemon syrup layered with vanilla cream, luscious lemon custard and topped with pistachios.*

### Wild Strawberry Petite Trifle 8.95

*Strawberry infused sponge cake topped with mascarpone cream, studded with chocolate chips, topped with wild strawberries and strawberry sauce.*

### Tiramisu 8.95

*Experience the heavenly layers of espresso-soaked ladyfingers and velvety mascarpone cream, topped with a dusting of cocoa powder.*

### Triple Chocolate & Hazelnut Mousse 8.95

*A delicious combination of silky dark, milk, and white chocolate creams with a layer of hazelnut crunch.*

### Macaron (assorted flavors) Delicate almond meringue-based cookie with assorted fillings.

2.00 each Box of 6 - 14.00 Box of 12 - 26.50

## VIENNOISERIES

Croissant 3.50

Pain au Chocolat 4.00

Nutella Croissant 4.50

Almond Croissant 4.50

Apple Turnover 4.00

Please inform your server of any allergies or dietary restrictions. Parties of 8 or more will be charged an 18% gratuity.



## WHO WE ARE?

*Bread & Vine Bakery (BVB) is a unique "BarBakery" concept located right on the main street in the cute historical town of Galena, Illinois. We are offering a wide assortment of freshly made pastries, and sandwiches using only the highest local and European quality products available on the market.*

*To name a few our signature items to include our extensive selection of multiple flavored macarons, chocolate tart, eclairs, pain au chocolat, pure butter croissants, etc. Also, if you are up for a quick bite at the bar our knowledgeable bartender will help you pick the right wine by the glass to pair with either a French quiche or your selected cheese or charcuterie board.*

(815) 402-2100

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## SANDWICHES

### Veggie

Rosemary focaccia, roasted vegetables, tomato concassé, pesto. 11.50

### BVB Chicken

Baguette, grilled marinated chicken, russian dressing sauce, plum tomatoes, parmesan cheese. 13.00

### Moroccan

Baguette, lamb sausage (merguez), arugula, French fries, harissa. 14.00

### Steak Sandwich

Baguette, grilled marinated flank steak, pesto, caramelized onions, brie cheese. 15.00

### Parma

Rosemary focaccia, ricotta, mozzarella, prosciutto, tomatoes, baby arugula, olive oil, balsamic dressing. 14.50

### Cubanito

Baguette, roasted pork, ham, yellow mustard, baby swiss cheese, mayo, pickle. 15.00

### Croque Monsieur

Pullman bread, bechamel, ham, gratinated gruyere cheese. 10.50

### French Hotdog

Baguette, bechamel, Vienna frankfurter sausage, gratinated gruyere cheese. 13.00

### Smoked Salmon

Savory croissant, norwegian smoked salmon, cream cheese, cucumber, eggs, red onions. 10.50

### Breakfast Omelette

Savory croissant, fresh egg omelette, swiss cheese, bacon. 8.50

**Bread & Vine Bakery is proud  
to feature the products of:**

**Galena Canning Company  
Galena Cellars Winery  
Galena Blaum Bros Distillery  
Galena Spoon Company**

## SMALL PLATES & BOARDS

### Cheese Board

Domestic and imported cheeses served with marcona almonds and local jam. 22.00

### Charcuterie Board

Domestic and imported charcuterie served with Dijon mustard, cornichons, local jam. 22.00

### Blue Cheese Bruschetta (5 pieces)

Toasted baguette slices, gorgonzola, tomato confit, prosciutto, local jam from Galena Canning Company, cornichons. 14.00

### Foie Gras au Torchon

Sliced foie gras served with toasted baguette and local pineapple jalapeno pepper jam. 22.00

### Quiche Lorraine / Quiche of the Day

Fluffy eggs, gruyere cheese, ham in savory pie pastry. 9.50

### Cuban Croquetas (5 pieces)

Crispy breaded bites of fried ham and bechamel cheese with chipotle mayo. 12.00

### Pork Belly Bao (3 pieces)

Steamed asian bun, caramelized pork belly, shredded pork shoulder, vegetable garnish. 14.00

### Mini Burgers (3 pieces)

Angus beef, swiss cheese, tomato, caramelized onions, spicy mayo. 16.00

### BVB Burger

Angus beef, swiss cheese, bacon, lettuce, chipotle mayo, tomato, onions, French fries. 19.00

### Angus Beef Tartare with Bread 25.00

### Prince Edward Mussels

Creamy garlic sauce and French Fries. 26.00

## FLATBREAD

### Classic French Alsacian Flammekueche

Crème fraiche, caramelized onions, bacon, balsamic vinaigrette. 16.00

### Vegetarian

Roasted vegetables, caramelized onions, crème fraiche, baby arugula, pesto. 16.00

### Salmon

Grilled Norwegian salmon, caramelized onions, horseradish crème fraiche, baby arugula, balsamic vinaigrette. 17.00

## SALADS

### Goat Cheese & Pear

Mesclun greens, pear confit, and pear vinaigrette served with goat cheese and toasted baguette croutons. 12.00

### Chicken Caesar

Roasted chicken, romaine, caesar dressing. 15.00

### Salmon & Quinoa

Grilled Norwegian salmon atop quinoa and japanese seaweed salad with mirin vinaigrette. 17.00

### Crispy Apple Quinoa Salad 10.00

Add chicken for + 6.00

Add salmon for + 9.00

## FRIES

### French Fries 6.00

### Truffle Fries

Classic French fries tossed with truffle oil and parmesan cheese. 7.50

### Poutine Fries

French fries topped with shredded pulled pork, pork jus, melted cheese. 13.00