

Café Menu

- \$6.25 House: Mixed greens with carrots, tomato, cucumber, red onion, & croutons
- \$7.50 Hartley: Apples, craisins, & walnuts over mixed greens with balsamic vinaigrette & crumbly blue cheese
- \$8.25 Pinkerton: Grilled chicken breast over mixed greens topped with avocado, tomatoes, & bacon
- \$8.25 Buffalo: mixed greens with chicken fingers, tomatoes, onions & mozzarella with spicy ranch
- \$8.25 Greek: Mixed greens, cukes, tomatoes, red onions, feta, peppers, olives, & chicken.

*Dressings: Balsamic vinaigrette, Lemon Mustard vinaigrette, Ranch, Creamy Pepper, Greek vinaigrette

Sandwiches *made to order and served on your choice of Kith & Kin bread.*

- \$7.25 Cheesy Pig: grilled cheese w/pulled pork, BBQ
- \$7.75 Catch: White Albacore tuna and American cheese on grilled bread
- \$8.25 Club: Turkey with lettuce, tomato, & bacon
- \$7.50 BLT: Bacon, lettuce & tomato
- \$7.50 The GC with BT: Grilled cheese, bacon, & tomato
- \$8.00 Reuben: Corned Beef, sauerkraut, Swiss cheese, & thousand island dressing served on rye
- \$7.75 Meatballs in the Grass: Meatballs with spinach, sautéed peppers & onions topped with melted mozzarella
- \$8.25 The Athena: Grilled chicken topped with spinach, tomato, & feta on a roll with olives
- \$8.25 Chicken Cobb: Grilled chicken breast with lettuce, tomato, avocado, bacon, red onion, on a roll spread with mayonnaise
- \$8.25 Sub: Grilled Chicken, Chicken Finger, Ham, Turkey, or Tuna on a sub roll with cheese and toppings

Burgers

- \$7.75 Pat's Burger: Hand-formed burger, (substitute veggie burger as vegetarian option)
- \$8.75 Blue Burger: bacon, blue cheese, & sautéed mushrooms
- \$8.75 Cowboy Burger: sautéed onion, bacon, BBQ sauce, & cheddar cheese
- \$8.75 Pork Pile Burger: pulled pork, BBQ, bacon & cheddar
- \$8.25 MacAttack Burger: burger w/ homemade mac-n-cheese and cheddar

Wraps

- \$7.50 Chicken Caesar: grilled chicken, lettuce, tomatoes, Caesar dressing, & parmesan cheese
- \$7.75 California Ham: Lettuce, tomato, onion, mayo, avocado & provolone
- \$7.75 Chicken Funghi: chicken, bacon, mushrooms, Swiss cheese, & Dijon mayo
- \$7.75 Ratatouille: grilled zucchini, peppers, onions, mushrooms, herbs, & mozzarella cheese

Salads

Paninis

- \$7 Ham Florentine: Ham, provolone, red pepper & spinach
- \$7.50 The Okie Dokie Artichokie: Grilled chicken breast with spinach & artichoke spread
- \$7.75 The Gizmo: Turkey, spinach, & feta on sun-dried tomato & rosemary ciabatta roll
- \$8.00 Cubano: Ham, pulled pork, onions, Swiss, pickles, & mustard
- *all sandwiches, burgers, wraps & paninis come with house made chips, sautéed veggies, or mixed greens.*
- Fresh cut fries can be substituted for an additional \$1.25.

From the Fryer

- \$9 Chicken Fingers, fries, blue cheese, hot sauce, carrot & celery sticks
- \$11 battered or Breaded Haddock, fries, slaw, tartar & dinner roll (Fridays only)
- Fresh Cut Fries \$3.50 Fresh Cut Chips \$2

Soups & Quiche

- Cup \$3.50/Bowl \$5.50
- Cup of Soup & House Salad \$6.75
- Slice of Quiche \$2.75
- Quiche of the day with a cup of soup or mixed greens \$6.75

Eggs, etc...

- \$3.50 2 eggs & toast
- \$4.50 2 eggs, toast, home fries
- \$5.50 2 eggs, toast, bacon, ham, or sausage
- \$6.50 2 eggs, toast, home fries, bacon, ham or sausage
- \$7.75 2 eggs, 2 bacon or sausage & 2 pancakes or French toast
- \$7.85 Frittata Italian sausage cooked with peppers, onions, & home fries, with scrambled eggs mixed in, served with toast
- \$7.85 Veggie Frittata: sautéed veggies, home fires, missed with scrambled eggs, served with toast.
- \$3.75 Breakfast Sandwich: scrambled eggs, cheese, & choice of ham, bacon, sausage, or veggies
- \$7 3 egg omelet with your choice of cheese, home fries, & toast

Pancake, etc...

- \$5 Short stack (2) of pancakes or French toast
- \$6.25 Full stack (3) of pancakes or French toast
- \$8 Banana stuffed French toast: honey oat bread French toast, stuffed with fresh bananas
- *add ins: apples, blueberries, bananas, chocolate chips, walnuts, raisins—\$.50/pancake or French toast*

Sides

- \$2.50 home fries \$2 toast
- \$2.75 bacon, ham or sausage

We serve Pepsi and Snapple products

KITH & KIN BAKESHOP & BISTRO

100% GLUTEN FREE

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BAKESHOP & BISTRO HOURS

Tuesday—Thursday	9-6
Friday	9-7
Saturday	9-3
Sunday –Monday	closed

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Bread

White Sandwich Bread *	\$6.95
Multi-Grain Sandwich Bread	\$6.95
“Un-Real” Rye Sandwich Bread	\$6.95
Honey Oat Sandwich Bread*	\$6.95
Sandwich/Hamburger rolls	\$1/ea.
French bread (6")*	\$2/ea.
Stuffing cubes(12.5/25)	\$5/\$8
Salad Croutons (10oz)	\$4.75

Frozen

Pizza Dough Balls*	\$4/ea.
Pizza Crust (9")*	\$4.25/ea.
Cheese Pizza (9")	\$7/ea.
Cheese & Pepperoni Pizza (9")	\$8/ea
White Pizza (9")	\$7/ea.
French Bread Pizza w/cheese (6")	\$5.25/ea.
French Bread Pizza w/cheese & Pep(6")	\$6.50/ea.
Stromboli	\$8/ea.
Pierogis (5 pieces)	\$5/pkg
Lasagna	\$7/ea
Mac & Cheese	\$5/ea
Bread Crumbs (10oz)	\$4.25

Cookies/Bars **\$.95/ea - \$10.45/dz**

Chocolate Chip*	Pumpkin chocolate chip*
Peanut Butter Blossoms	Oatmeal Raisin*
Biscotti*	Jubilees*
Mexican Wedding Cakes*	Chocolate Crinkle*
Black & Whites \$1	
Seasonal (prices vary)	Cut-outs \$1.25—up
Granola Bars* - \$2.25	Brownies* - \$2.25
Caramel Nut Chews \$2.25	

Pies/Pastries *please call to order **9” - \$16.75**

Apple	Lemon Meringue	Seasonal Fruit	Mixed Berry
Cherry	Chocolate Cream	Coconut cream	Quiche
Banana Cream		Pie shells (frozen—\$4/ea.)	

Muffins **\$2.50/ea**

Chocolate Chip	Coffee Cake	Blueberry
Carrot*	Orange/cranberry/walnut	Seasonal

Cheesecakes 8” \$19.95 9” \$24.95 10” \$29.95

Plain	Raspberry	Cherry	Chocolate
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YES! We make special occasion cakes...birthday, graduations, weddings, etc.

Cakes/cupcakes/rolls *please call to order

6” -6-8 servings- \$26.25	8” – 10-14 servings - \$31.50
10” – 14-18 servings - \$36.75	12” – 18-24 servings - \$42
¼ sheet – 20-25 serv \$42	½ sheet – 40-45 serv - \$57.75
½ Cake Roll - \$20	Full Cake Roll - \$32

Cupcakes - \$2/ea, \$22dz

Angel Food Cake	\$15whole/\$2.25/slice
Pie/Cake Slice \$2.95	Cake Bites \$1.25
Cream Puff \$2	Crullers \$1.50 (fri & sat only)

Cake Flavors

Toasted Almond*	Red Velvet	Carrot*	
Vanilla*	Marble*	Chocolate*	Banana

Frosting Options

Vanilla*	Chocolate *	Peanut Butter	Almond*	Mint*
Cream Cheese	Orange*...many more!			

*Some of our products happen to be dairy free. We have tried to denote them by an * Please let us know about other allergies.*

We have Gift Cards available

Prices subject to change according to market price fluctuations.

Storage of Bread/rolls...All of our products are ***preservative free***. We recommend enjoying your bread/rolls on day one, but should be placed in the freezer within 3 days to enjoy at a later date. They will typically last up to 3 months in the freezer. Bread-crumbs are fresh and are best kept in the freezer for up to 3 months to maintain freshness. Croutons are completely dried and should be kept in a cool, dry, (not the refrigerator), place for up to 1 month or more.

Pizza...All of our crusts are par-baked. We recommend bringing to room temperature, remove all packaging materials, & place directly on your oven rack, (if free of gluten. If not, place on a baking sheet). Ovens can vary greatly, but we recommend 400 degrees for 10-15 minutes.

Stromboli...All of our Stromboli are a raw products. Thaw, remove from plastic, place on pan and bake at 350 degrees for 20-25 minutes.

Pierogies(Potato cheese, Potato onions, or kraut)... Bring water to boil, boil pierogies until they float. Saute in pan with butter and onions. Server with sour cream or red sauce.

Lasagna & Mac-n-Cheese...The lasagna is fully cooked and can be reheated in the microwave in the same container you purchased it in. Every microwave is different, so cook times will vary.

Muffins/cookies/etc...Our plastic containers are not airtight, so we suggest you enjoy your goodies right away, or transfer them to an airtight container of your own.

Our Gluten-Free Story

Over 10 years ago our 3 children, Liam, Keegan, and Morrin, were all diagnosed with celiac disease. This is how our gluten free journey began.

It was a relief to finally find out what was causing so much pain and discomfort in our children, but we were overwhelmed with changing our diets. We started shopping for gluten-free food, and were dismayed at what we found...crumbling bread and cardboard pizza crusts that cost a fortune. Tim and I looked at each other and knew we had to come up with something.

So, we started working on making our own gluten-free creations. After years of trial and error, we were ready to share with our ***Kith & Kin***.