

# BAKEHOUSE STORY

Founded in 2014 in the Chelsea Neighborhood in Norfolk as an artisan bakery making organic hearth breads and pastries.

We use an Earthstone oven that burns oak wood at 750-800 degrees. Pizzas will have a nicely charred crust.



## USE ONLY THE FRESHEST INGREDIENTS

Dough: Organic Flour & Sea Salt with Sourdough Yeast (9 years continuous starter)

Gluten-Free Dough: Italian Imported

Sauce - Whole peeled pear tomatoes, fresh oregano, & sea salt

Cheese - Bacio, whole milk mozzarella with a kiss of buffalo milk

Vegan Cheese - Dairy-free Follow Your Heart brand cheeses

Beef Sausage & Chorizo - Local, Hormone-Free Beef from River Road Farm in Franklin, VA

Pepperoni - Ezzo Traditional New York Style with a collagen casing allowing pepperoni slices to "pop" into cups that hold natural juices and flavor, while the edges crisp to perfection

