

AUGUST 2025

BREAD DELIVERY & SALES

08/01 - THE HILL FARMSTAND
PRE-ORDER
(7356 County HWY B, Coleman)

08/07 - GREEN BAY PRE-ORDER

08/07 - THE HILL FARMSTAND
PRE-ORDER
(7356 County HWY B, Coleman)

08/14 - GREEN BAY PRE-ORDER

08/14 - THE HILL FARMSTAND
PRE-ORDER
(7356 County HWY B, Coleman)

08/21 - GREEN BAY PRE-ORDER

08/21 - THE HILL FARMSTAND
PRE-ORDER
(7356 County HWY B, Coleman)

08/28 - GREEN BAY PRE-ORDER

08/28 - THE HILL FARMSTAND
PRE-ORDER
(7356 County HWY B, Coleman)

Rustic
Rise

RUSTIC RISE SOURDOUGH
CRIVITZ, WI

FOR INFORMATION AND TO PLACE A PRE-ORDER

PLEASE CALL/TEXT (715)-229-3173

OR

VISIT OUR WEB PAGE

www.rusticrisesourdough.com

WHAT'S NEW, SPECIALS AND PROMOTIONS

WHAT'S NEW

- THERE WILL BE NO PREORDERS TAKEN FOR THE LITTLE BREAD STAND UNTIL SEPTEMBER
- WE WILL BE POPPING UP AT THE HILL FARMSTAND! STAY TUNED FOR MORE INFORMATION

PROMOTION

SAVE YOUR TAGS!

FOR EVERY 10 RUSTIC RISE BREAD TAGS, RECEIVE A FREE LOAF!

ONCE YOU'VE COLLECTED 10 TAGS, CONTACT RUSTIC RISE!

THIS PROMOTION DOES NOT EXPIRE

**BAKER REBECCA LEAVES ON HER MISSION TRIP THIS MONTH!
WE PRAY FOR THEIR TRIP AND RETURN HOME SAFELY!**



FOLLOW US

**ON FACEBOOK TO RECEIVE
ALL RUSTIC RISE UPDATES!**

THE BREAD STANDS

THE LITTLE BREAD STAND

Wednesday - Saturday

Opens at 10am - while supplies last
W10527 CTH-X, Crivitz, WI 54114



THE HAY WAGON

Wednesday - Saturday

Opens at 10am - while supplies last
W7609 Saint Paul Road, Crivitz, WI 54114
FREEZER IS OPEN 24/7



SOURDOUGH

Sourdough bread is natural, and preservative free, therefore has a significantly shorter shelf life than commercially produced bread. It keeps you fuller longer, it is easier to digest, and is packed with essential good gut bacteria!

Store your bread at room temperature and use within 4 days. For longer storage, freeze in an airtight container or bag.

FREEZE, THAW & CRISP

1. Frozen loaves can be thawed at room temperature for approximately 6 hours prior to consuming.
2. Individual frozen slices can be taken out and thawed at room temperature for about 15-20 minutes or until soft.
3. **TO CRISP:** Pre-heat the oven to 350 degrees Fahrenheit, run thawed unsliced loaf under water for 15 seconds. This step rehydrates the bread preventing the crust from getting too hard. Bake the bread on a cookie sheet for approximately 10-15 minutes, or until desired crust crunch is reached. Allow to cool for a few minutes before slicing.



Menu



ARTISAN SOURDOUGH LOAF

LITTLE MAMA — \$8.00 BIG MAMA — \$16.00

SOURDOUGH SANDWICH LOAF

\$8.00

BAGELS

4 FOR \$10.00

INCLUSIONS

THERE IS AN ADDITIONAL CHARGE FOR INCLUSIONS.
PRICE VARIES BASED ON INCLUSION AND SOURDOUGH SELECTION.

JALAPENO CHEDDAR - BACON CHEDDAR - *GARLIC PARMESAN - ITALIAN HERB & GARLIC
CHOCOLATE CHIP - CINNAMON RAISIN - CHOCOLATE CHIP BLUEBERRY - LEMON BLUEBERRY
MAPLE PECAN - PEANUT BUTTER CUP - HONEY WHEAT - TOMATO BASIL - EVERYTHING
DILL PICKLE - CHOCOLATE CHIP CHERRY - CHOCOLATE CHIP ESPRESSO - PUMPKIN SPICE
CARAMEL APPLE - WHITE CHOCOLATE CRANBERRY - DOUBLE CHOCOLATE - GINGERBREAD
*ITALIAN CHEESE - PARMESAN ASIAGO - CARAWAY RYE - CAYENNE BACON CHEDDAR
CRANBERRY WALNUT - ONION & CHIVE - LEMON POPPYSEED - GARLIC ROSEMARY

*UNAVAILABLE UNTIL FURTHER NOTICE

SOURDOUGH COOKIES

CHOCOLATE CHIP - WHITE CHOCOLATE AND CRANBERRIES - PEANUT BUTTER
4 FOR \$8.00

SOURDOUGH SCONES

PLAIN - WHITE CHOCOLATE & COCONUT - LEMON BLUEBERRY - CHERRY ALMOND
4 FOR \$12.00

SOURDOUGH MUFFINS

BANANA CHOCOLATE CHIP - CAPPUCCINO - DOUBLE CHOCOLATE
\$5.00 EACH