

OUR MASTER BAKER

Daniel Freedman, owner/baker of Blue Moon Bagel Cafe, is a 4th generation master baker. He began his career at age 11 in the family business -- Green Freedman's on Harrison Avenue in Boston -- where he worked with some of the area's top Eastern European bakers.

Freedman attended baking school at the prestigious Dunwoody Institute of Minneapolis, where he graduated with honors. He also completed the master's course in baking technique from the San Francisco School of Sourdough Baking.

He went on to start the award-winning Freedman's Bakery of Brookline and Boston, which included five retail stores and a large wholesale business. At the time, Freedman's of Quincy Market was the highest grossing store (per square foot) in the U.S. He and his wife Linda started Blue Moon Bagel Cafe in 1996.

After more than 35 years of baking, Daniel has developed a unique style of integrating old world techniques with modern technology and methods. He has won numerous awards by various publications, including "Best Cookie" (almond macaroon), "Best Bagel," and "Best Challah."

Voted #1 Choice for Bakery,
Bagel Shop, Coffee Shop,
Restaurant for Lunch,
Restaurant for Breakfast,
and Caterer



LUNCH



BLUE MOON

BAGEL CAFE

Your Village Bake Shoppe

508-359-8880

236 Main St., Medfield, MA 02052

www.bluemoonbagelcafe.com

HOMEMADE SOUPS

Cup, Bowl or Quart

3 Offerings Daily, for example:

Asian Vegetable with Tofu
Grilled Chicken Corn Chowder
Tomato Basil
Vegetarian Chili
Maryland Crab Chowder

All served with your choice of bread or roll.

Blue Moon Bagel Cafe,

your village bake shoppe, uses only the finest and purest ingredients to create unique bagels, artisan bread, and bakery products from scratch.

Our master baker uses 4th generation recipes and does not use preservatives or chemicals. We bake in small batches all day long to insure freshness and quality.

Meet at the Moon

for hot bagels, homemade bread, gourmet soup, deli sandwiches, micro-roasted coffee, cappuccino, and fine desserts, all in a friendly and comfortable atmosphere.

SALADS

Garden Salad

Bed of greens, cucumbers, tomato, shredded carrots, and red cabbage

Gorgonzola Salad

Mixed field greens with Gorgonzola cheese, walnuts, and dried cranberries

Goat Cheese and Fresh Pear Salad

Fresh pears, pumpkin seeds, and goat cheese with a mix of fresh field greens

California Salad

Our garden salad with mixed nuts and dried fruits

All of our salads are served with our signature Balsamic Vinaigrette dressing unless otherwise requested.

Also, any salad can be topped with grilled chicken, chicken salad, tuna salad, egg salad or fresh turkey.

Quiche Du jour

We feature several different quiche each week. Our selections include: zucchini, basil mushroom, Quiche Lorraine, spinach, broccoli and cheese.

Call our hotline for our daily soups and specials:

508-359-8880, Ext. #1



SANDWICHES



Change the taste and style of your sandwich by trying it on one of our many different types of artisan breads.

Turkey

Our own freshly roasted turkey breast

Chicken Tarragon Salad

Fresh white meat roasted daily in-house

Roast Beef

Ham & Cheese

All White Meat Tuna Fish



Egg Salad

Vegetarian Sandwich




Humus, 3 cheeses and fresh vegetables

Challah Hot Dog

All beef Kosher Hot Dog with cheddar cheese, wrapped in our fabulous Challah bread dough

Veggie Black Bean Burger

All natural vegetarian black bean burger, made in-house; black beans, brown rice, vegetables and spices served on a whole-wheat roll with your choice of topping



BLUE MOON PANINI

Cubano

Roasted pork tenderloin with Virginia baked ham, sweet pickles, chipotle spread, and Gruyere cheese grilled on Cuban bread

Veggie Cubano

Grilled eggplant with zucchini, caramelized onions, sweet pickles, and Gruyere cheese grilled on Cuban bread

Chicken Pesto

All white chicken with fontina cheese and pesto sauce grilled on Ciabatta bread

Blue Moon Bella

Marinated portabella mushrooms with caramelized onions, roasted red peppers, pesto sauce, and fontina cheese grilled on Ciabatta bread



Meatloaf Panini

Homemade meatloaf with Vermont cheddar cheese and barbecue sauce grilled on Ciabatta bread



FROM THE GRILL



Grilled Cheese

(Add ham and/or tomato if you choose)

Tuna Melt

All white tuna and Vermont cheddar cheese grilled on challah, wheat, or white bread

Corn Beef Reuben

Corn Beef, sauerkraut, Swiss cheese, and Russian dressing on rye bread



ARTISAN BREADS



Taste the breads that were 100 years in the making.

What makes our breads different? To begin with, all of our breads are **artisan breads**. We don't use any chemical shortcuts, which is why each loaf of bread matures for 3 days before baking. The result is a unique taste and texture for each one of our breads. All are made with only fresh milled organic flour. We use only the finest and purest ingredients to create from scratch, unique bagels, artisan breads, and bakery products. Our master baker uses 4th generation family recipes that contain no preservative or additives. We bake small batches all day long to ensure freshness and product quality.

Challah

Traditional braided egg bread made from a secret family recipe over 100 years old makes our Challah unique.

Ciabatta

Old world style bread blended with several flours, whole wheat, semolina and rye with a blend of preferment's bakes up crusty on the outside, airy and soft on the inside.

Great for dipping in flavored oils.

Cracked Wheat Sourdough

Multigrain bread made without any conventional yeast, naturally fermented. Made with whole grains & pumpkin, flax, and sunflower seeds. Ideal for any type of sandwich.

Blue Moon White Bread

Soft sandwich bread for kids and adults, great for toast. Not your traditional white bread — a white bread with a French accent. Perfect for any type of sandwich.

100% Organic Whole Wheat

One of the healthiest breads you can eat. No white flour at all in this bread. Sweetened naturally with a little honey. So delicious kids will ask for more.

Multigrain Bread

Made with only whole grains, rye, whole wheat, barley, and corn millet. Sweetened only with a little honey. Oatmeal and sunflower seeds help give this bread a pleasing crunch and texture.

Cinnamon Swirl

An all time favorite. Sweetened with cinnamon. Great for breakfast or brunch, as a snack, or even a dessert. A favorite for cinnamon bread French toast.

Focaccia

A unique Italian style bread made with extra virgin olive oil. Flat crusty bread that's the predecessor to pizza. Each week we offer different varieties of innovative flavors. Some of our toppings include caramelized onion, marinated mushrooms, and Gruyere cheese.

Raisin Pecan Bread

Loaded with raisins, pecans, and a bit of cinnamon. Makes delicious toast, wonderful with our creamy pumpkin soup or as a sandwich for turkey or ham.

In addition to the above breads we also feature a rotating selection of specialty breads.



COFFEES



Cappuccinos, lattes, espressos...

All of our coffees are micro-brewed in small batches and delivered to us within 24 hours of roasting. The ultimate coffee experience!