



PLEASANT HOUSE

BAKERY

BREADS & PASTRIES

The original Pleasant House is an 1800s cottage that still looks out on the rolling green hills of rural Yorkshire, England. In the 1950s and '60s, the Jackson family called Pleasant House home.

Since 2011, the restaurant Pleasant House Bakery in Chicago has specialized in award-winning, savory Royal Pies and other handmade and fine British fare. Pleasant House now offers artisanal pastries and naturally leavened breads made with fresh-milled whole grains and baked in a wood-fired oven. Husband and wife Art and Chelsea Jackson ensure every product evokes the spirit of the table at Art's grandparents' home.

Retail • Catering

OUR PASTRIES

We use the finest ingredients in our pastries—seasonal fruit, fresh butter, premium dark chocolate, and more. Made by hand in small batches, our pastries range from traditional British puddings to modern American favorites.

- **Bakewell Tart**—raspberry jam under almond cake
- **Scones**—traditional and cranberry-spelt
- **Doctor Moxon Stout Cake**—rich, moist chocolate cake with our own Doctor Moxon Dry Stout baked inside
- **Galettes**—rustic pies with seasonal fillings
- **Trifles**—layers of brandy-soaked cake, custard, whipped cream, and seasonal fillings
- **Chocol-oaty Lace Cookies**—crispy, delicate oatmeal lace cookies sandwiched together with dark chocolate
- **Many varieties of cakes, tarts, pies, and holiday specials**

Ask about our savory Royal Pies and Royal Banger sausages.



OUR BREADS

We source our grains from local growers as much as possible and make each product with grains milled fresh onsite. Our wood-fired oven and natural leavening add unparalleled depth of flavor.

- **Breslin Wheat Sourdough**—hearth loaf fermented with Breslin unique heirloom wheat
- **Multigrain**—sourdough hearth loaf with rye, cornmeal, oats, and barley; also available in pullman shape
- **Rugbrød**—naturally leavened house-milled Breslin rye with sunflower, flax, and millet seeds baked in pans
- **Durum**—sourdough hearth loaf mixed with nutty North Dakota durum
- **Baguette**—French style with light and open crumb, and thick and crackly crust; long or demi
- **Ciabatta**—light, airy, and chewy, mixed with local wheat and spelt; loaves or rolls
- **Pretzel**—chewy and smooth exterior, sourdough made with rye and finished with natural salt
- **Brioche**—organic eggs used in this rich and feathery pan loaf

OUR VIENNOISERIE

- **Croissant**—traditional French shape, European butter
- **Pain au Chocolat**—croissant with Felchlin chocolate
- **Kouign Amann**—caramelized croissant round, wood-fired with natural salt and organic sugar
- **Danish**—lovely-shaped croissant dough, seasonal fillings
- **Doughnut**—naturally leavened, filled with seasonal house-made jam or custard, tossed in organic sugar

72-hour advance notice. Custom varieties available by request.

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