

Bakery

Fortifying and melt-in-your-mouth delicious, Ula treats are thoughtful and creative takes on classic recipes. All pastries and treats are baked fresh from scratch each morning in Ula's bustling in-house bakery. A few of our regular offerings:

Popovers warm batches from the oven all morning

Muffins banana, donut, blueberry, raspberry...

Scones whole wheat cherry pecan, fig, lemon ginger, cranberry orange...

Vegan Options at least one scone or muffin every day, in addition to various other offerings

Savory Biscuits caramelized onions and bacon or vegetarian

Savory Brioche seasonal offerings on tender brioche, including peaches & ricotta, and apple & thyme

Brownies intensely rich and fudgy

Cookies snickerdoodle, chocolate chip, peanut butter chocolate chip, oatmeal cherry pecan, oatmeal chocolate chip walnut, vegan ginger molasses, gluten-free chocolate walnut mudslide, Mexican wedding, sesame caramel sandwich, almond biscotti

Cupcakes vanilla bean, red velvet or devil's food cupcakes with a variety of toppings (seasonal)

Quickbreads seasonal offerings including rhubarb cardamom, zucchini bread, almond polenta cake, Earl Grey tea cake

Upside-down Cake moist gluten free cake with seasonal fruit and cream cheese

Macarons classic French almond meringue sandwich cookie

Tarts seasonal offerings in flaky crust, including strawberry rhubarb, apple, vanilla-poached quince, broccoli cheddar

Crumb Bars tart raspberry jam sandwiched between layers of buttery shortbread

Coffee Cake our take on the New York classic, a tender vanilla cake layered with cinnamon streusel

Crumb Buns vanilla bean-flecked cream cheese and honey filling, enveloped in tender brioche and topped with a cinnamon crumb topping (weekends)