

Bread By

Johnny: The Story

Bread by Johnny was founded in 2011 when Johnny began baking bread and selling it door to door in his Jupiter, FL neighborhood. He eventually expanded his small operation and began selling at greenmarkets.

The business continued to evolve as Johnny studied hospitality at Cornell University. As he learned more about the hospitality industry, he also discovered sourdough bread, He spent the next few years developing his bread making skills.

Johnny and the team opened Bread by Johnny in November 2018. We are thrilled to be able to share the fantastic flavor and health benefits to the community in Jupiter and beyond!

Bread by Johnny utilizes ingredients from the following small businesses:



You can find our bread featured at the following local PBC establishments-

- Tequesta Table
- AquaGrille
- Yankee Peddler



Shop Hours:

Wednesday-Sunday
8am -3pm

Closed

Monday & Tuesday

Contact Us :

(561) 768 9423

1695 W Indiantown Rd,

Suite 6

Jupiter, FL 33458



About our Bread:

"Flour, water and salt. Three simple ingredients that transform into the best versions of themselves with time and expert preparation."

Welcome to Bread by Johnny! At our bakery, we make every loaf from scratch everyday. We use entirely freshly milled organic flour with a sourdough starter.

- * contains yeast
- (N) contains nuts
- (D) contains dairy
- (V) vegan / (v*) contains honey

BBJ staff favorite

THE CLASSICS: DAILY BREAD

Country White

A classic sourdough white bread (V)

Great for: toast, sandwiches, croutons

Heritage Whole Grain

A classic sourdough whole wheat bread (V)

Great for: toast, sandwiches

Lunchbox

A soft sourdough bread using local dairy (D)

Great for: sandwiches

Pane Arioso*

Long, thin, & crunchy (V)

Great for: dipping, bruschetta/crostini, sandwiches, or just tearing & eating

Filone*

Tastes like the Pane Arioso, but in a softer ciabatta-style (V)

Great for: dipping, table bread

Sesame Whole Wheat

A sourdough whole wheat bread with sesames inside & out (V)

Great for: toast, sandwiches

Brooklyn Rye

Sourdough rye bread w caraway seeds, encrusted in polenta (V)

Great for: toast, sandwiches

Seedy Semolina

A sourdough whole wheat bread with sesame, sunflower, flax, & pumpkin seeds (V)

inside & out

Great for: toast, sandwiches

Cinnamon Raisin

Whole wheat sourdough w/ golden & Thompson raisins and cinnamon (V)

Great for: breakfast, french toast

Focaccia*

Classic focaccia w extra virgin olive oil & coarse sea salt (V)

Great for: table bread, garlic bread, croutons, large groups

Olive

Kalamata & Castelvetrano olives, mixed herbs, & orange zest (V)

Great for: table bread, charcuterie boards

SPECIALTY LOAVES:

BREADS OF THE DAY

Wednesdays

Herb Filone* - Ciabatta-style Pane Arioso dough w rosemary, thyme, & oregano (V)

Cranberry Walnut - A white sourdough base w cranberries & walnuts (N) (V)

Black Pepper & Parmesan - Cracked Pepper & Grana Padana (D)

Thursdays

Dark Chocolate & Tart Cherry - A white sourdough base w 70% dark chocolate & tart cherries (V)

Pane Arioso Rolls*: Plain and everything (V)

Cranberry Walnut: A white sourdough base w cranberries & walnuts (NVV)

Black Pepper & Parmesan - Cracked Pepper & Grana Padana (D)

Fridays

Fig & Walnut - A white sourdough base w Greek figs & walnuts (N) (V)

Muesli - A wheat sourdough w figs, cranberries, golden raisins, sesame, sunflower, flax, pumpkin seeds, & walnuts, encrusted in oats (N) (V)

Calabrian Chili & Cheese - Calabrian chili paste & fontina cheese (D)

Challah - Braided whole wheat sourdough

~ Small Items~

Dark Chocolate Brioche Rolls* (D)

Saturdays & Sundays

Fig & Walnut (N)

Calabrian Chili & Cheese (D)

Gramps' Focaccia - Focaccia w Neapolitan sauce & parmesan cheese (D)

~ Small Items~

Sourdough Bagels (V*)

-Plain, Sesame, Everything. (V*)

Sourdough Pretzels - w butter & sea salt (D)

Dark Chocolate Brioche Rolls* (D)