

♪ If you be wanna be my butter,
you gotta get with my bread....♪



No really, you've got to get with our savory breads and butters!
We have fresh high quality bread & award-winning butters
on our Dairy and Bakery shelves every day!
We hope you enjoy our delicious selection

Butter – Burro – Beurre – Smør - Boter

Kerrygold Pure Irish Butter

Ireland has the perfect weather to grow grass which means great things for the grass-fed cows of Kerrygold. Family farms in Ireland produce this sustainable butter, so not only is it good for the environment but it's also produced in a loving environment! It's rich, creamy and we believe has a bit of Irish magic!

Beurre de Baratte

Churned Butter

Called the "Object of desire" by the LA Times, this isn't your ordinary butter. Made by Rodolphe Le Meunier, named Meilleur Ouvrier de France (Best Craftsman of France) & Meilleur Fromager International (Best International Cheese Maker) in 2007, Rodolphe is renowned for his talent and impeccable quality both in France and abroad.

Rodolphe's butter is made the old fashioned way. This churned butter has a beautiful stamp of a cow imprinted in the creamy, smooth texture. It's a rich, pungent, deep-yellow Normandy butter that has been described as a nutty, salty, umami-rich taste! Leave this butter out and allow it to soften then spread it on your favorite French baguette.

Ronnybrook

Fans of Ronnybrook milk will have equal enthusiasm for their butter, which is freshly churned in small batches at their creamery in upstate New York. In addition to their salted and unsalted butters, their flavored butters include garlic and cinnamon. Since this butter produces a high butter fat content it allows for very little moisture, which means it doesn't burn as quickly when cooking.

This is one of the many reasons why Chefs prefer it over other butters!

Plugrá European Style Butter

Plugrá uses specially selected cream with the right amount of butterfat to produce high-quality European Style Butter. The butter is brought to the optimal temperature before churning and is then chilled and packed to produce a butter with just the right balance of moisture and fat. It is known to be an exceptional butter for baking and is also the exclusive butter brand for The James Beard Foundation in NYC.

Organic Valley

Sweet Cream Salted Butter

This award winning butter is organic non-gmo, and made of sweet cream from pasture-raised cows. This organic salted butter only has two ingredients - organic sweet cream and a pinch of salt. In 2017, Organic Valley buttermakers won the American Cheese Society's annual dairy competition. They took home 1st place for their salted butter for the second consecutive year, as well as second for its European Butter in the unsalted category. Their butter makers work hard to develop the flavors that chefs and bakers have come to expect from Organic Valley.

Velvet Bees Honey Butter

"We love watching the faces of folks trying our honey butter the first time, because we know their life just became a bit sweeter."

This family-owned and operated business offers a superior product, hand-crafted in small batches. Their honey butter is made with just five ingredients. And each one is easy to pronounce! No preservatives go into this decadent honey butter. Spread it on toast, pancakes, bagels, English muffins, waffles, French toast, and even pork chops to enhance any dish!

Bread - Pain - Pane - Brød - Brot

Balthazar Bakery Bread

The French brasserie in SoHo and bakery house in Englewood, NJ have been wowing everyone with their bread and baked goods since 1997. We always have this bread in stock because we believe it is the very best you can get! The texture is perfection and the bread tastes just as good as it looks.

The breads we carry from Balthazar Bakery include all of our croissants (classic, chocolate & almond), French Baguettes,

Cranberry-Walnut Loaf, Pain au Levain (a light sourdough bread with a deep golden crust) Multi-Grain Pan Loaf, Pain de Mie Pullman, Rye Boule, Ciabatta Rolls, Brioche Loaf, and Petit Pan Dinner Rolls.

Melone Brothers Bakery

We are baking fresh bread every day at Sickles Market thanks to the magnificent Melone Brothers Bakery! For over 30 years the Melone company has been making fresh, high-quality bread in NJ and NY. They produce all natural breads and rolls without ever sacrificing quality or their old-fashioned bread baking principles. We are proud to carry their Kaiser Rolls, Brick Oven Rolls and Baguettes, and Italian Baguettes! Here are some of the the most popular items we carry from the Melone Brothers!

Olive Pocket

From Melone Brothers Bakery

Pockets full of sunshine are great, but have you had a pocket full of olives! This delicious pocket of bread is a classic, the salty mix of green and black olives add a distinctive savory flavor. We love it with our new Whole Bird Chicken Salad or sliced heirloom tomatoes with thick cut bacon, and Kerrygold butter.

Italian Twist

From Melone Brothers Bakery

A Bob Sickles' Favorite! This bread is wonderful to share with friends and family, it's so easy to "twist" off pieces and share. Italian Twist Bread tastes best with a big swab of butter, but it's also excellent bread to dip in extra virgin olive oil, soups and your favorite tomato sauce.

Artisan Asiago Cheese Bread

From Melone Brothers Bakery

**One of our most popular breads here in our Bakery!
The Asiago cheese adds a wonderful savory flavor that will make
you choose cheese bread over all the other breads!**

SICKLES MARKET
1 HARRISON AVE OFF RUMSON RD | 732.741.9563
SICKLESMARKET.COM