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### BitterSweet Bakery

★★★★★ based on 5 reviews

Category: Bakeries [Edit]

Neighborhood: Benton Park  
2200 Gravois Ave  
St Louis, MO 63104  
(314) 771-3500



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Hours:  
Mon-Fri. 6:00 a.m. - 6:00 p.m.  
Sat. 8:00 a.m. - 5:00 p.m.

Price Range: \$\$  
Accepts Credit Cards: Yes

Parking: Street, Private Lot  
Wheelchair Accessible: Yes

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### 5 reviews for BitterSweet Bakery



6  
2

Alice D.  
Saint Louis, MO

★★★★★ 1/17/2010

My first Yelp review, and I'm already handing out Five Stars! I am begging you to try this place, it is well worth the trip to Benton Park if you don't already live nearby (Lucky for me, I do!). I've been to Bittersweet Bakery three times and each visit has been a pleasure. I leave feeling full, but still wanting to go back right away. The loft space is bright and inviting and the bakery staff keeps everything impeccably clean. I would love for the interior decorator to come do my house--it's a space I could live in! Everything about Bittersweet is simple and beautiful: the interior, the menu, the unique selection of baked goods, the food. Couple that with a laid back staff and you will absolutely fall in love. My first visit was mostly to check it out, right when it opened. I bought a cookie and had some hot tea. Since then, we've had the lox and bagel with capers and cream cheese (they make their bagels in the kitchen, and they are the perfect size and very delish), a fritatta with toast and apple butter (have you had apple butter lately? If not, try it here...amazing), the biscuits and gravy (I kept stealing bites from my husband), and the stuffed french toast casserole with apples and cream cheese frosting (I can't stop thinking about how good this was. Better even than it sounds!).

The bakery display is rich and gorgeous--I am looking forward to my next excuse to buy a cake. The cakes look so good that I don't even care they cost \$40.00. The bakery goods are expensive, but they look (and taste) like they are well worth the price; the food is very reasonable. I know they have free wi-fi, and it seems like a pretty friendly place. They probably wouldn't mind if you stuck around for a few hours! Put Bittersweet Bakery on your list. Warning: nothing here is good for you--be ready to burn some calories after your visit! Follow them on twitter @BitterSweetSTL to get updates about daily specials.

Was this review ...? Useful (7) Funny (5) Cool (4)

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Elite '10  
35  
268

Nowell G.  
Saint Louis, MO

★★★★★ 1/6/2010

Go here. Now!

Bittersweet was my breakfast stop before embarking on a road trip and I stood at the counter dumbfounded. Everything on display seemed to be made with all the love and attention a proper pastry shop should put into their product, and then some.

Since it was breakfast, and since it was me, I immediately went for something savory: a chorizo quiche. It was served with some field greens on top, and was delicious! It certainly featured the chorizo, with some roasted red bell pepper.

Absolutely lovely.

I had one complaint, though. The dish was too small, and my clumsy sasquatch hands had a little trouble cutting the pastry, while still keeping it on the plate. But that's just me in the morning, pre-caffeine and super hungry.

Bittersweet has a very comfy, homey atmosphere, with seating that's meant to be shared with other groups. I suggest sitting at one of the tables instead of the director's chairs that line the window counter. Again, I'm a little clumsy in the morning and I didn't fare so well with those chairs.




For a new establishment, the service is quick, personal and SUPER friendly. Ask about one of their

pastries and they'll go into great detail; which is a good thing.

Anyway, I'll certainly stop by during my next sugar craving, or on my way downtown from South City. I mean, it's right next to Hodak's, close to Blues City Deli, and IMHO has the potential to rank among those places as one of the great St. Louis eateries.

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 **Elite '10**  
 46  
 162  
 Lisa C.  
 Saint Louis, MO

 1/13/2010




Good God this is such a beautiful space! And a counter full of tasty treats! This place is a little different because the pastries are laid out on a counter, not under glass, not behind a sneeze-guard. They're all right there in front of you to smell and examine with yer eyes. (No, they don't just give you what's on the counter. You get your items fresh.) But it's a unique marketing concept.

When we visited, we had just had lunch at home, so I didn't try any of their meal items. I had a cinnamon molasses cookie and Tricia had a peanut butter. Both were delicious, and pretty reasonable at a buck fifty each. The cakes in the glass case are eye-poppingly gorgeous, with smaller cupcake size portions you can buy at a smaller price (around \$5.50 a cupcake, which sounds high, but may be completely worth it.)

It looks like homemade ice cream will be coming shortly. The flavors they have written on their board are gonna be so fucking good...I can't wait!

Was this review ...? [Useful](#) (2) [Funny](#) (2) [Cool](#) (2)

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 **Elite '10**  
 8  
 5  
 Jenn W.  
 Saint Louis, MO

 1/31/2010

My first Yelp review and I handing out a perfect score...but it's seriously well deserved. I've never had anything that wasn't excellent. The customer service and presentation are top notch as well!!!

Was this review ...? [Useful](#) (1) [Funny](#) [Cool](#)

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 **Elite '10**  
 38  
 623  
 Amanda Z.  
 Saint Louis, MO

 11/9/2009

So this is a brand spanking new bakery in the old Ice factory building right across the parking lot from Hodak's. I know there are a few bakeries in the area, but I promise you none like this.

This place is a little upscale, and yes not dirt cheap like Federhoffers, but the quality really REALLY shows. The cakes are all beautiful, and the taste measures up to how good they look. They have a little of everything from your classic chocolate and vanilla cakes to cookies and breads. They are also an ice cream parlor, so if cookies and cakes aren't quite your sweet treat of choice, there are plenty of other options in which for you to imbibe.

Also, during the week, they will have a lunch special, but I can't speak for the quality. I can, however, speak for the great ambiance of this place. The ceilings are high and the place is just chill and relaxing and nice. It's bright and airy and if I was still in school, I can only imagine it would be a great place to chill out and study or even a good place to relax and read the paper on a Sunday.

They have only had their soft open and do not plan on their grand opening until after the new year so just imagine how great this place is going to be when they do finally really get cranking.

I am going to give this place some bonus points for having a ton of parking as well since they get to share the Hodak's lot. I love it when I don't need to fight for parking or worry about meters when I am trying to relax and enjoy my calorie laden sweet treats.

Also, in the interest of full disclosure, I do know one of the bakers here, but I can vouch first hand for how incredibly talented of a pastry chef she is, so I am not even going to consider it a bias.

Was this review ...? [Useful](#) (2) [Funny](#) (1) [Cool](#) (1)

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