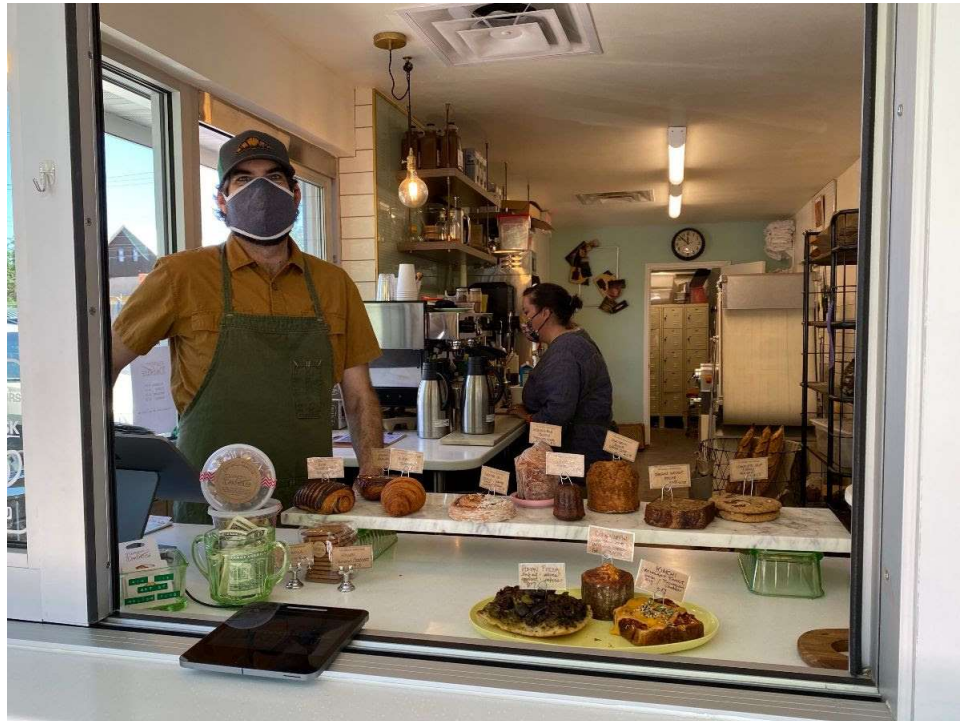


Burque Bakehouse, an alum of Downtown markets, settles into a brick-and-mortar location

Wednesday, June 9, 2021



At their new South Broadway location, Burque Bakehouse co-owner Chris McQuary staffs the walk-up window.

Something sweet is happening in the South Broadway neighborhood. Something savory, too: [Burque Bakehouse](#), which since 2015 has been a regular at the Rail Yards Market and Downtown Growers' Market, now offers a full range of baked goods at Hazeldine and Broadway, its first permanent location.

It was a plan years in the making, but they finally opened the doors (or rather, the takeout window) right before last Christmas.

"We live just a few blocks away, and that made the location very desirable for us," co-owner Chris McQuary told DAN. "We remember it as a Dairy Queen from when we moved into the neighborhood, and then it had been resting vacant for a dozen or so years."

Stop by in the morning Thursday through Sunday and McQuary may be the one to ring up your order. Meanwhile, his wife Sarah Ciccotello is the "mad pastry genius" behind the scenes. (The description comes from the [Kickstarter project](#) that helped launch Burque Bakehouse from pop-ups to a permanent home.)

Despite the added challenges of opening a new location in 2020, the bakery has done well in its first few months, McQuary said. And the building's layout was conveniently pandemic friendly.

"We were always planning to be true to what the building originally was, which was a walk-up," Ciccotello says.



The site has space that could be turned into outdoor seating, but a timeline on that is TBD. For now, Ciccotello and McQuary have focused on serving up croissants and canelés in paper to-go bags. Unlike at their previous market stands, they're now able to offer coffee and tea, too.

While Burque Bakehouse has taken an indefinite break from the Downtown Growers' Market and Rail Yards, they've enjoyed welcoming both old and new customers at their window.

"It's really nice to see familiar faces who have taken the time to come and find us wherever we popped up before," Ciccotello says. "They finally have a regular location that they can rely on. And it's even more rewarding to get to meet our neighbors."

Even longtime fans will find new treats each time they visit, thanks to her ever-changing menu. Take [cruffins](#), a novel cross between croissant and muffins that gets a different dip, garnish, or glaze week by week.

And trends aside, they'll always have the classics.

"I think the baguettes are pretty spectacular," McQuary says. "For such a simple item, it really makes a dinner at home."

– *By Karie Luidens*

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