



VALENTINE SPECIALS AVAILABLE ALL MONTH

Don't forget to pre-order our famous heart shaped, hand frosted sugar cookies. In addition to our cookies we have a variety of special goodies to show your love.

Hand Frosted Sugar
Cookies

Chocolate Babka

Cinnamon Babka

Lemon Supreme Cake

Strawberry Shortcake Bread
Pudding

Chocolate Brownie Cake

Pumpkin Swirl Oh

Carrot Cake



All we KNEAD is LOVE!

February Bread & Goodies Menu

DAILY BREAD

Honey Whole Wheat, Old Fashioned White, Challah, Cinnamon Chip, Cinnamon Swirl, Irish Brown Bread, Michigan Cherry Walnut & Sourdough

MONDAY & TUESDAY SPECIALS

Monday - Asiago Pesto, Pepperoni Pizza, Nine Grain
Tuesday - Asiago Pesto, Pepperoni Pizza, Superfood

WEDNESDAY & THURSDAY SPECIALS

Wednesday - Asiago Pesto, Pepperoni Pizza, Dakota Multigrain
Thursday - Cheddar Garlic, High Country Crunch

FRIDAY & SATURDAY SPECIALS

Friday - Cheddar Garlic, High Country Crunch, Michigan Herb
Saturday - Cheddar Garlic, Nine Grain

GOODIES: COOKIES & BARS

Oatmeal Raisin Cookie, Oatmeal Chocolate Chip, Oatmeal Salted Caramel, Old Fashioned Chocolate Chip, Scottish Shortbread, Macaroons, Fudge Brownies, Lemon Bars, Savannah Bars, Trek Bars, Rice Krispie Treats

GOODIES: MUFFINS, SCONES & CAKE

Muffins: Fat Free Nine Grain, Berry Oat Bran, Apple, Carrot, Pumpkin Chocolate Chip, Lemon Supreme & Chocolate Brownie
Scones: Cinnamon, Raspberry White Chocolate & Blueberry Cream Cheese

Cakes: Daily - Carrot Cake & Lemon Supreme, Thurs - Sat: Pumpkin Chocolate Chip & Chocolate Brownie Cake

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www.BirminghamBread.com

www.Facebook.com/GreatHarvestBham

Hours: M - F: 7 a.m. to 6 p.m. and Sat: 7 a.m. to 4 p.m.

BAKING FROM SCRATCH SINCE 1976

For more than 3 decades, Great Harvest has been baking bread from scratch daily. As generations have passed, our world has turned to cheaper, easier, less time-consuming methods of preparing food and has removed the handmade, healthy element of baking and cooking. At Great Harvest, we don't rush it - we still believe in our elaborately long, traditional methods of bread making because it enhances the flavor, quality, and nutritional value.

QUALITY MATTERS

Our old-fashioned bakery specializes in scratch-made breads, sweets, and fresh-made sandwiches using pure and simple ingredients. We still believe in purchasing Non-GMO, chemical free wheat from family-owned farms in Montana, and fresh-milling our 100% whole-wheat flour.

ONE-OF-A-KIND

Over the years, we have adapted to the wants and needs of our customers and can offer great-tasting products that fit many diets, but since the inception of our bread-making business, one thing is still for certain - Great Harvest breads and goodies are truly one-of-a-kind. They're simple, handmade daily, wholesome, and taste amazing.



Bread. The way it ought to be.



We Cater! Our wholesome sandwiches are layered with premium, nutritious ingredients including nitrate free meats, homemade, gourmet spreads, and fresh vegetables.



Our signature Honey Whole Wheat bread is made using only 5 pure and simple ingredients - freshly milled whole wheat flour, honey, yeast, water, and salt.



Handcrafted scones, muffins, and batter breads with a cup of locally-brewed coffee will help start your day on a sweet note.



Employee of the Month: Joey
Here's what his co-workers have to say about him. He is fun, upbeat and awesome with customers. He goes above and beyond what he has to do for the bakery. He has a shining star positive attitude. Joey is currently finishing his last semester at Oakland University studying Musical Theater. He's hoping to move to New York to pursue his career as a professional dancer and actor. Way to go Joey!

BAG IT, STORE IT, WARM IT

Our bread will stay fresh!

Great Harvest bread will stay fresh at least 7 - 10 days, if stored properly. Once it is cool to your wrist (about 2 hours), place in a plastic bag, press out the extra air, twist, and tie with a twist tie. Bagging the bread before it cools down impacts the texture negatively!

Don't put bread in the fridge.

This will cause the honey to crystallize and dry out your bread. However, if your bread contains cheese or meat, it will need to be refrigerated within 24 hours of purchase.

Our bread freezes nicely!

Double bagging helps to prevent freezer burn, but it's best to wait 24 hours after purchasing to freeze. To thaw, set bagged bread on the counter for 24 hours.

Want a warm slice of bread?

Simply toast or re-heat in the oven! Wrap it in foil, and place it in the oven at 350° for 15 minutes. You should never put our bread in the microwave, it will become hard and gummy.

Enjoy!



BE loose and
have FUN!

Bake *phenomenal*
bread.

Run fast
to serve others.

&GIVE
generously.

— Our Mission