



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

White Chocolate Cherry

Mexican Chocolate Cake

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, High 5 Fiber

WEDNESDAY & THURSDAY SPECIALS

Wednesday - Dakota Multigrain, Lemon Sunburst, Cracked Pepper Swiss
Thursday - High Country Crunch, Lemon Sunburst, Cracked Pepper Swiss

FRIDAY & SATURDAY SPECIALS

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

GOODIES: COOKIES & BARS

Cookies: Peanut butter, Oatmeal Raisin, Oatmeal Chocolate Chip, Oatmeal Salted Caramel, Old Fashioned Chocolate Chip, Scottish Shortbread, Macaroons
Bars: Fudge Brownies, Lemon, Goopy Magic Bars, Savannah, Trek Bars, Peanut Honey Flax Bar

GOODIES: MUFFINS, SCONES & CAKE

Muffins: Berry Oat Bran, Carrot, Pumpkin Chocolate Chip, Lemon Supreme, Almond Poppyseed, Blueberry, Mexican Chocolate
Scones: Cinnamon, Raspberry White Chocolate & Blueberry Cream Cheese
Cakes: Daily - Carrot Cake, Pumpkin Chocolate Chip
Thurs - Sat: Lemon Supreme & Mexican Chocolate

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: Kristin
Here's what her co-workers have to say about her. She is fun, upbeat and awesome with customers. She goes above and beyond what she has to do for the bakery. She has a shining star positive attitude and it is contagious! Kristin is a natural leader and has taken on any extra or new tasks she has been given. Way to go Kristin!

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