



IRISH SPECIALS AVAILABLE ALL MONTH

From our sweet flaky, buttery Irish Soda Bread to our irresistible Irish Cream bread pudding you'll love all March has to offer.

Irish Soda Bread

Shamrock Sugar Cookies

Irish Cream Bread Pudding

Gouda Stout

Irish Coffee Cake

Irish Brown Bread

Get Lucky at Great Harvest!

March Bread & Goodies Menu

DAILY BREAD

Honey Whole Wheat, Old Fashioned White, Challah, Cinnamon Chip, Cinnamon Swirl, IRISH BROWN BREAD, Michigan Cherry Walnut, Sourdough & IRISH SODA BREAD

MONDAY & TUESDAY SPECIALS

Monday - Asiago Pesto, Pepperoni Pizza, Nine Grain
Tuesday - Asiago Pesto, Pepperoni Pizza, High Five Fiber

WEDNESDAY & THURSDAY SPECIALS

Wednesday - Cheddar Garlic, Dakota Multigrain
Thursday - Cheddar Garlic, High Country Crunch

FRIDAY & SATURDAY SPECIALS

Friday - Gouda Stout, High Country Crunch
Saturday - Gouda Stout, Nine Grain

GOODIES: COOKIES & BARS

Oatmeal Raisin, Oatmeal Chocolate Chip, Salted Caramel, Old Fashioned Chocolate Chip, SCOTTISH SHORTBREAD, SHAMROCK SUGAR COOKIES, Fudge Brownies, Lemon Bars, Savannah Bars, Trek Bars, Honey Peanut Flax

GOODIES: MUFFINS, SCONES & CAKE

Muffins: Blueberry, Berry Oat Bran, Apple, Peach, IRISH COFFEE CAKE, Pumpkin Chocolate Chip
Scones: Cinnamon Chip, Cranberry Orange, Blueberry Cream Cheese
Cake: Daily - Pumpkin Chocolate Chip, Carrot Cake, Banana Walnut Cake
Thurs-Sat - IRISH COFFEE CAKE

Groovy Granola, Harvest Trail Mix, Hot Cereal Mix, Pancake, Cookie & Brownie Mix and Dog Bones

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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.

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

ST. PADDY'S IS NOT JUST A BEER HOLIDAY!

That doesn't mean people have stopped drinking beer. It just means that all the Irish eats are ours for the taking. Who has the best Irish Soda Bread? Who has fresh baked Rye to serve a Reuben or a Rachel? Who makes Gouda and Stout bread other than us?

We'll know it. But you need to let everyone else know it. St Paddy's is a holiday we can own -and when you let them know -they will come . Because everyone turns Irish this time of year!

It starts with featuring 1
Irish Soda Bread. That's on of our main draws.

And here are all the materials to do it

