



## IRISH SPECIALS AVAILABLE ALL MONTH

### EASTER SPECIALS MARCH 21-26

Irish Soda Bread  
Shamrock Sugar Cookies  
Irish Cream Bread Pudding  
Irish Brown Bread  
Gouda Stout  
Banana Walnut Cake  
Coconut Cake  
Carrot Cake  
Marbled Rye

### EASTER SPECIALS

Honey Bunnies, Hot Cross  
Buns & White Chocolate  
Cherry



# 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, Cheddar Garlic & IRISH SODA BREAD

### MONDAY & TUESDAY SPECIALS

Monday-Asiago Pesto, Nine Grain & Sourdough  
Tuesday - Asiago Pesto, Superfood & Marbled Rye

### WEDNESDAY & THURSDAY SPECIALS

Wednesday - Pepperoni Pizza, Dakota & Cranberry Orange  
Thursday - Pepperoni Pizza, High Country Crunch & Cranberry Orange

### FRIDAY & SATURDAY SPECIALS

Friday - Gouda Stout, Sourdough, High Country Crunch & Marbled Rye  
Saturday - Gouda Stout, Sourdough & Nine Grain

### GOODIES: COOKIES & BARS

Oatmeal Raisin Cookie, Oatmeal Chocolate Chip, Salted Caramel, Old Fashioned Chocolate Chip, Peanut Butter, SCOTTISH SHORTBREAD, Fudge Brownies, Lemon Bars, Savannah Bars, Trek Bars

### GOODIES: MUFFINS, SCONES & CAKE

Muffins: Fat Free Nine Grain, Berry Oat Bran, Apple, Peach, Pumpkin, Lemon, Coconut & Banana Walnut  
Scones: Cranberry Orange, Cinnamon, Blueberry Cream Cheese  
Cake: Lemon - Daily, Carrot Cake - Daily, Coconut-Mon-Wed, Banana Walnut-Thurs-Sat

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[www.BirminghamBread.com](http://www.BirminghamBread.com)

[www.Facebook.com/GreatHarvestBham](http://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: Courtney  
Here's what her co-workers have to say about her. She's really developed as she's been here. She's always ready to lend a hand. She is helpful and great with customers. She gets the job done right and quick. She is always ready to help customers. Courtney is a culinary school graduation. Great job Courtney! We are glad you are on our team.

## 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