



HAVE LUNCH WITH US

Come in and try our delicious signature sandwiches.

Ham & Brie

Hummus Veggie

The New Italian

PB & J

Turkey Goddess

Chicken Salad

Albacore Tuna Salad

Serving Lunch Daily
11am-3pm

NEW BREADS

Popeye, Jumpin'Jack Cornbread,
Sonoma, Michigan Herb &
Cinnamon Raisin Swirl



Spring Menu

Bread & Goodies Menu

DAILY BREAD

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

MONDAY & TUESDAY SPECIALS

Monday: Asiago Pesto, Ninegrain, Cinnamon Raisin Swirl
Tuesday: Asiago Pesto, Superfood, Michigan Herb, Sonoma

WEDNESDAY & THURSDAY SPECIALS

Wednesday: Popeye, Dakota & Sonoma
Thursday: Popeye, High Country Crunch, Sonoma

FRIDAY & SATURDAY SPECIALS

Friday: Jumpin'Jack Cornbread, High Country Crunch, Michigan Herb, Sourdough
Saturday: Jumpin'Jack Cornbread, Nine Grain, Sourdough

GOODIES: COOKIES & BARS

Cookies: Oatmeal Raisin, Oatmeal Choc Chip, Salted Caramel, Choc Chip, Snickerdoodle & Scottish Shortbread
Bars: Fudge Brownies, Lemon, Savannah & Trek Bars

GOODIES: MUFFINS, SCONES & CAKE

Muffins: Blueberry Fat Free Nine Grain, Berry Oat Bran, Cinnamon Crunch, Banana Walnut, Carrot Cake & Lemon Poppy seed
Scones: Cinnamon, Cranberry Orange & Blueberry
Cake: Daily-Carrot Cake & Lemon Poppy seed
Chocolate Bread Pudding Daily

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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.



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



Heart Healthy Whole Grains is our focus. Carefully milling our NON-GMO, certified chemical free wheat in house.



NOT ANOTHER BAGEL! Handcrafted scones, muffins, and batter breads with a cup of locally-brewed coffee will help start your day on a sweet note.



Do you know the Yancey Family? Along with our fabulous team, we are your neighborhood bakers bring the best bread, goodies & now sandwiches to your family. From the Michigan Honey we use in our bread to our local produce, jams and jellies. We support local farms & businesses sourcing as much as we can from Michigan first!

Sophia (5) Clara (3)

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