

SAVORY CHEESE BREAD

Fresh, wholesome, made-from scratch daily!

Cheddar Garlic..... \$6.95

Baking: Wed, Thur

This wonderfully aromatic bread, freshly roast garlic, onion, parsley and chunk of cheddar cheese.

Asiago Artichoke..... \$6.95

Baking: Tue, Wed

Asiago cheese, artichoke, basil and black pepper.

Asiago Pesto Swirl..... \$7.50

Baking: Thur, Fri

House made pesto spread on white dough infuse with extra virgin olive oil, minced garlic, onion and asiago cheese

Popeye Bread..... \$7.50

Baking: Thur, Fri

Parmesan, spinach, roasted red pepper, garlic and onion in a perfectly blend dough.

Spinach Feta Swirl..... \$7.50

Baking: Thur, Fri

An absolutely delicious bread features fresh spinach zesty feta, mozzarella, parmesan and garlic butter.

Italian Herb..... \$7.50

Baking: Sat, Sun

Blended dough with tomatoes, rosemary, roasted-bell pepper, kalamata olives, mozzarella & oregano.

Pepperoni Roll..... \$4.50

Baking: EVERYDAY

Fluffy white dough with a smeah of garlic butter mozzarella cheese and pepperoni.

Rosemarray Potato Chive.....\$6.95

Baking: Fri, Sat

Idaho potato flake, butter, chive, rosemary and roasted garlic honey.

MONTHLY FEATURE

Easter Ambrosia.....\$7.50

Baking: Fri, Sat

We mde this in April only; pineapple, almonds, orange raisins, coconut, cinnamon and honey.

Blueberry Lemon.....\$6.95

Baking: Tue, Wed

If you love our Cranberry Orange, you definetely will love this Bluebberry Lemon Bread.

Italian Alomnd Bread.....\$8.95

Baking: Thur, Fri, Sat, Sun (through April 15th)

A traditional easter bread loaded with almond & butter a touch of orange & lemon puree.

Braided Cardamon Bread.....\$6.95

Baking: Thur, Fri, Sat, Sun (through April 15th)

Twity braided and fill with whipped butter & cinnamon and of course fresh ground cardamon.

Hot Cross Bun (9/pk).....\$6.95

Baking: Thur, Fri, Sat, Sun (through April 15th)

Easter Bunnie.....\$12.95

Available for preorder only.....until April 14th

Gluten Free Bread.....\$6.95

Baking: Fri, Sat



BAKERY CAFE

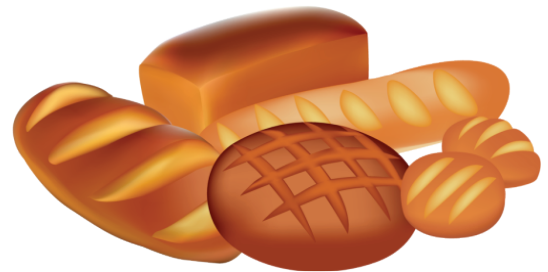
Bread. The way it ought to be.



APRIL 2017



HANDCRAFTED Breads BAKE SCHEDULE



**13714 Grove Drive
Maple Grove, MN 55311**

(763) 416-1911

www.maplegrovebread.com

Monday : CLOSED

TUE - Fri : 6am - 6pm

Satday : 6am - 5pm

Sunday : 7am - 3pm

HANDCRAFTED BREADS

Made from scratch Every Day.

Honey Whole Wheat.....\$5.25

Baking: EVERYDAY!

A perfect blend of five pure ingredients – freshly ground, flavor-rich wheat, pure honey, filtered water, salt, and fresh yeast.

Premium White\$5.25

Baking: EVERYDAY!

Flour, honey, salt, yeast, and water.

Half & Half\$5.25

Baking: EVERYDAY!

White & Wheat blended dough, honey, salt, eggs, water and fresh yeast.

Cinnamon Swirl.....\$6.50

Baking: Tue, Thur, Sat

White & Wheat blended dough, honey, salt, eggs, water and fresh yeast roll up with our cinnamon butter brown sugar.

Cinnamon Chip\$6.25

Baking: EVERYDAY!

An all-time favorite bread no matter how you slice it! Enjoy the sweet goodness of cinnamon chips in every bite. Makes a heavenly French toast.

Double Cinnamon Swirl\$6.95

Baking: Wed, Fri, Sat, Sun

Our cinnamon chip dough roll up with cinnamon butter brown sugar. (super soft & fluffy)

Berry Cheesecake Swirl.....\$8.50

Baking: EVERYDAY

Blended dough swirl up with cream cheese, butter, lightly brown sugar, fresh berry (choice of the day)

Cobbler Swirl Bread\$8.50

Baking: Tue, Thur, Sat

Blended dough swirl up with butter brown – sugar, coconut, peach, blueberry, raspberry and roll oats. (Perfect breakfast)

Breakfast Blast Bread.....\$6.95

Baking: Wed, Thur

Whole wheat flour, roll oats, cinnamon chips, dates, honey and cinnamon. (Hearty Breakfast.)

Raisin Swirl Bread.....\$6.95

Baking: Wed, Thur

Light and moist in a blended egg dough sweetened with molasses and swirl up with butter cinnamon.

Challa Bread.....\$6.50

Baking: Thur, Fri, Sat

Fluffy blended egg dough braided and top with sesame seeds.

ARTISAN CRUSTY BREAD

Made from scratch Every Day.

Rosemary Seasalt Focaccia..... \$4.50

Baking: EVERYDAY

White flatbread blend with extra virgin olive oil with crusty chewy texture and infuse with rosemary and sprinkle with seasalt salt.

French Baguette..... \$3.00

Baking: EVERYDAY

36 hours process to make this a perfect unique flavor in this traditional french baguette.

Santa Rosa Sourdough..... \$5.25

Baking: Thur, Fri

30 years old culture from Santa Rosa, CA feed into our baguette dough. Slightly sweet sour.

Caraway Rye Sourdough.....\$5.50

Baking: Fri, Sat

40% rye 60% fresh ground whole wheat flour blended with our signature sourdough culture and a hint of lightly toast caraway seeds.

SPECIALTY HEARTY BREAD

Made from scratch Every Day.

Dakota..... \$6.25

Baking: EVERYDAY!

Sunflower, pumpkin, sesame seeds and millets generously kneaded into our honey whole wheat dough for a crunchy, hearty flavorful bread.

High Five Fiber..... \$6.25

Baking: Wed, Thur, Sat, Sun (Low Sodium)

Whole wheat flour, flax seed, sunflower seed oat bran, wheat bran, millets and honey. 5g/serving with low salt.

Super Food Bread.....\$6.50

Baking: Sat, Sun

A 100% whole grain bread made with Hemp seeds, cooked quinoa, whole flax seed, oat bran, honey and extra virgin olive oil.

Multi grains/ 9 grains..... \$6.95

Baking: Tue, Wed,

A 100% whole grain bread made with special mix of Red & White cracked wheat, rye, barley, corn millet, oats, flax and buckwheat kernels.

Cranberry Orange..... \$6.95

Baking: Tue, Wed

Fresh orange infuse & loaded with Cranberry.

Cranberry Walnut..... \$6.95

Baking: Thur, Fri

Fresh lemon & orange infuse & loaded with – walnut and cranberry. (Perfect for turkey sandwich)