

## SAVORY CHEESE BREAD

Fresh, wholesome, made-from scratch daily!

**Cheddar Garlic..... \$7.50**

Baking: Wed, Thur

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

**Asiago Artichoke..... \$7.25**

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: Fri, Sat

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

**Italian Herb..... \$7.50**

Baking: Sat, Sun

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

**Pepperoni Roll..... \$4.95**

Baking: EVERYDAY

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

**Rosemary Potato Chive..... \$7.50**

Baking: Wed, Thur

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

## MONTHLY FEATURE

**Strawberry Rhubarb Swirl.....\$7.25**

Baking: Thur-Sat

Fluffy buttery dough swirl up with butter brown - sugar, strawberries and rhubarb.

**Jalapeno Cheddar Garlic..... \$7.50**

Baking: Fri - Sat

Generously Cheddar cheese, roasted garlic, house-made jalapeno with little bit of kick.

**Raspberry White Chocolate Swirl.....\$7.25**

Baking: Thur - Sat

Light fluffy dough swirl up with house made rasp-berries jam, butter, white chocolate.

**Baked Potato Chive.....\$7.50**

Baking: Sat- Sun

Fluffy Idaho potato dough kneaded with fresh roasted garlic clove and loaded chives with hint of black pepper.

**Berries Cheesecake Swirl.....\$8.50**

Baking: Thur - Sun

Light fluffy butter dough infused with organic vanilla, orange peel, lemon peel, blueberries and swirl up with cranberries, blueberries and loaded whipped butter cream cheese.



BAKERY CAFE

Bread. The way it ought to be.



APRIL 2019



# HANDCRAFTED Breads BAKE SCHEDULE



13714 Grove Drive  
Maple Grove, MN 55311

(763) 416-1911

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

Monday : 6am - 6pm

TUE - Fri : 6am - 6pm

Saturday: 6am - 6pm

Sunday : 7am - 3pm

## HANDCRAFTED BREADS

Made from scratch Every Day.

### Honey Whole Wheat.....\$5.75

Baking: EVERYDAY!

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

### Premium White .....\$5.75

Baking: EVERYDAY!

Flour, honey, salt, yeast, and water.

### Half & Half .....\$5.75

Baking: EVERYDAY!

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

### Cinnamon Swirl.....\$6.95

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.....\$6.95

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)

### Cranberry Wild Rice.....\$6.95

Baking: Tue, Wed

Fresh orange infuse & loaded with Cranberry. MN wild rice and toasted sun flower seeds

### Cranberry Walnut.....\$6.95

Baking: Thur, Fri

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

### 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.

### Blueberry Lemon.....\$6.95

Baking: Wed, Thur

Blended buttery dough blended with natural lemon peel, and dried blueberries.

### Red White and Blue.....\$6.95

Baking: Wed, Thur, Fri

Vanilla infused into the white dough with currants and blueberries fold in throughout the dough.

## ARTISAN CRUSTY BREAD

Made from scratch Every Day.

### Rosemary Seasalt Focaccia..... \$4.95

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..... \$3.50

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, Sat, Sun

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

## SPECIALTY HEARTY BREAD

Made from scratch Every Day.

### Dakota..... \$6.95

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..... \$6.95

Baking: Wed, Thur, (Low Sodium)

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

### Super Food Bread.....\$6.95

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.

### Swedish Rye..... \$6.95

Baking: Thur, Fri

Fresh ground whole wheat flour knead in with rye and mixed with a touch of orange peel.