

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: 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..... \$4.50

Baking: EVERYDAY

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

Rosemary Potato Chive..... \$6.95

Baking: Fri, Sat

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

MONTHLY FEATURE

Raspberry White Chocolate..... \$6.95

Baking: Tue, Wed, Thur

Light fluffy egg dough swirl up with house made raspberry jam, swirl up with butter & white choc.

Cherry White Swirl..... \$6.95

Baking: Fri - Sun

Michigan cherry swirl up with white chocolate in light fluffy dough.

Blueberry Lemon..... \$6.95

Baking: Wed, Thur

Blended dough infused with lemon zest and vanilla loaded with dried blueberry.

Spinach Feta Swirl.....\$7.50

Baking: Thur, Fri

Fluffy savory cheese dough swirl up with fresh spinach, asiago, feta, garlic butter and provolone.

Italian Almond Bread.....\$12.95

Baking: Fri - Sun

Light fluffy butter dough swirl up with cream butter almond paste.

Chocolate Babka.....\$12.95

Baking: Fri - Sun

Light fluffy butter dough swirl up with chocolate ganache and loaded with more dark chocolate.



BAKERY CAFE

Bread. The way it *ought* to be.


FEBRUARY 2019



HANDCRAFTED Breads BAKE SCHEDULE



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

(763) 416-1911

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.....\$5.25

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)

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.

Black Forest Bread.....\$7.25

Baking: Thur - Sat

Blended buttery dough blended with swirl up with cocoa nib, chocolate chip, dried cherries and brown cinnamon sugar.

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, Sat, Sun

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

Swedish Caraway Rye.....\$6.50

Baking: Fri, Sat

Fresh milled wheat flour blend with dark rye flour to perfection with a hint of fresh orange peels.

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, (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.