

## SAVORY CHEESE BREAD

Fresh, wholesome, made from scratch daily!

- Cheddar Garlic**..... \$7.50  
Baking: Wed, Thur  
This wonderfully aromatic bread, freshly roasted 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 infused with extra virgin olive oil, minced garlic, onion and asiago cheese.
- Po'ey Bread**..... \$7.50  
Baking: Thur, Fri  
Parmesan, spinach, roasted red pepper, garlic, onion in a perfectly blend dough.
- Pep'roni Roll**..... \$4.95  
Baking: EVE RYDAY  
Fluffy white dough with a smearing 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

- 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.
- Berries Cheese Cake Swirl**.....\$7.95  
Baking: Tue, Wed, Thur  
Dough infused with organic vanilla swirl up with whipped cream cheese and seasonal berries.
- 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.
- Cinnamon Raisin**.....\$6.95  
Baking: Thur - Sat  
White dough generously loaded with cinnamon chip and plum raisins.

Baker Special Breads every Friday and Saturday  
We also have burgers for Friday and Saturday.



**BAKERY CAFE**

Bread. The way it ought to be.

  
**FEBRUARY 2021**



# 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 - 5pm  
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 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)

**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..... \$6.95**

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.

**Blueberry Almond.....\$6.95**

Baking: Wed, Thur

Blended buttery dough blended with natural almond flavor, raw almond pieces, and dried blueberries.