

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.



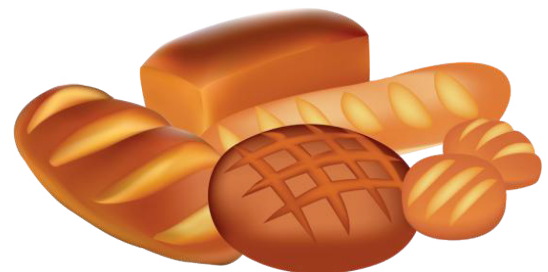
BAKERY CAFE

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.