

# 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

**Caraway Rye.....\$6.95**

Baking: Thur - Sat  
Fresh ground wheat flour knead in with rye and the aroma of caraway seed through out the dough.

**Reuben Stuff Rye..... \$7.50**

Baking: Thur - Sat  
Generously swiss cheese, sauerkraut, thin slice corn beef & smear with garlic butter.

**Gouda Stout..... \$7.95**

Baking: Thur - Sat  
What will be a better way to celebrate St. Patty? Beer and cheese in the bread.

**Irish Bake Potato Cheddar.....\$7.50**

Baking: Fri - Sun  
Fluffy Idaho potato dough kneaded with fresh roasted garlic clove and loaded with wisconsin cheddar cheese.

**Italian Almond Bread.....\$12.95**

Baking: Fri - Sun  
Light fluffy butter dough swirl up with cream butter almond paste.

**Hot Cross Buns/8packs.....\$9.95**

Baking: Thur- Sun  
Light fluffy buter dough blend with golden raisin, dried currant, orange peel, all spice & cinnamon.



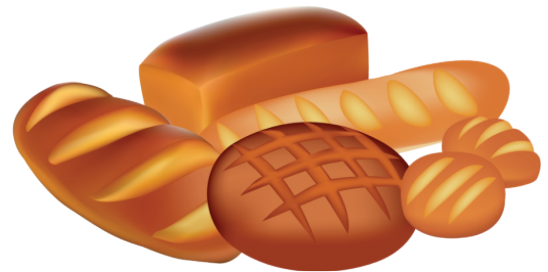
**BAKERY CAFE**

Bread. The way it ought to be.

 **MARCH 2018**



# HANDCRAFTED Breads BAKE SCHEDULE



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

**(763) 416-1911**

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

**Monday : CLOSED**

**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.

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

Baking: Wed, Thur

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

## 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.

## 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.