

# 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: Thur, Fri

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

**Spinach Feta Swirl..... \$7.50**

Baking: Thur, Fri

An absolutely delicious bread features fresh spinach zesty feta, mozzarella, parmesan and garlic butter.

**Rueben Stuff Rye..... \$7.50**

Baking: Fri, Sat

We roll a layer of swiss cheese, sauerkraut & corn - beef into the middle of our caraway rye bread.

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

Baking: Sat, Sun

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

**Salami Stuff Roll..... \$4.50**

Baking: Sat, Sun (Perfect for lunch)

Italian Herb dough, roll up with house made blue-cheese spread, salami and provolone cheese.

**Pepperoni Roll..... \$4.50**

Baking: EVERYDAY

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

## MONTHLY FEATURE



- Irish Bake Potato Cheddar... \$7.50

Baking: Fri, Sat



- Bacon Gouda Beer... \$8.50

Baking: March 03, 04 and 10, 11

- Gouda Stout Bread... \$7.50

Baking: March 17, 18 and 24, 25



- Irish Soda Bread..... \$6.50

Baking: March 16, 17, 18 only



- Super Food Bread..... \$6.50

Baking: Tue, Wed, Sat, Sun

100% whole grain made with 6 superfoods: quinoa, hemp, flax, oat bran, extra virginolive oil



- Rouge de Bordeaux...\$6.95

Baking: Fri, Sat, Sun

This centuries old variety of wheat from France was grown in Montana. This creamy, nutty and milder in aroma wheat. *Limited time only* (while supplies last.)



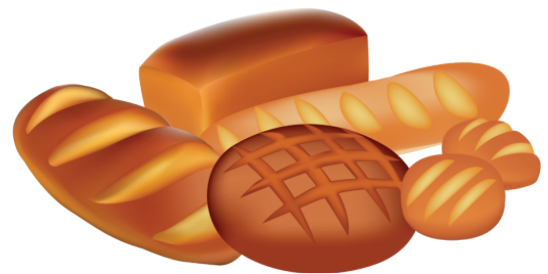
BAKERY CAFE

Bread. The way it ought to be.

 **MARCH 2017**



# 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

Satday : 6am - 5pm

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)

### Raspberry White Swirl .....\$8.50

Baking: EVERYDAY

Soft and fluffy egg dough swirl up with freshly house made raspberry jam, white chocolate & creamy vanilla butter. (It heavenly good.)

### Cobbler Swirl Bread .....\$8.50

Baking: Tue, Thur, Sat

Blended dough swirl up with butter brown – sugar, coconut, peach, blueberry, raspberry and roll oats. (Perfect breakfast)

### Breakfast Blast Bread.....\$6.95

Baking: Wed, Thur

Whole wheat flour, roll oats, cinnamon chips, dates, honey and cinnamon. (Hearty Breakfast.)

### Raisin Swirl Bread.....\$6.95

Baking: Wed, Thur

Light and moist in a blended wheat egg dough sweetened with molasses and swirl up with – butter cinnamon, this is the old fashion way of perfect raisin breads.

## 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 infused 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

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

### Kalamata Olive Sourdough..... \$5.95

Baking: Fri, Sat

30 years old culture from Santa Rosa, CA feed into our sourdough with 30% rye flour a hint of fresh thyme leaves & Kalamata olive.

## 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, Sat, Sun (Low Sodium)

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

### Sunflower Whole Wheat..... \$6.25

Baking: Thur, Fri (Low Sodium)

Our delicious honey wheat dough blended with freshly roasted sunflower seed. Perfect for – sandwiches.

### 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 infused & loaded with Cranberry.

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

Baking: Thur, Fri

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