

SPECIAL BAKE DAYS

Mardi Gras—Feb. 28-March 5

Cinnamon King Cake

Choc. Cinnamon King Cake

Fruit King Cake

King Cake Muffins



Ash Wednesday March 6th

Virginia Rolls

Johnny Appleseed Day Mon, 3/11

Apple Pie

St. Patrick's, Fri.-Sun. 3/15-17

Irish Soda Bread + Wed. & Sat.

Gouda-N-Stout + Thursdays

Purim, Tues-Thur, 3/19-21

Hamantaschen Cookies + Thur-Sun

Great Harvest Bread Co.®

12268 Rockville Pike #A • Rockville, MD • 20852 • PH 301/770 - 8544

DAILY BREADS:

Challah

Old Fashion White

Honey Whole Wheat

Dakota

MENU-MARCH 2019

= 100% Whole Grain Bread using hand-selected non-GMO wheat, which we grind-fresh daily.

= >50% Whole Grain Bread

MONDAY Cinnamon Blast * White Choc. Sour Cherry Swirl
Cinnamon Chip Challah * Spinach Provolone

TUESDAY Cinnamon Swirl * Apple Bear Claw
Cinnamon Chip Challah * Margherita Pizza Bread
 Flax Oatbran 3/12 * 9-Grain 3/26

WEDNESDAY Cinnamon Blast * White Choc. Sour Cherry Swirl
 Irish Soda Bread * Superfood Bread * Spinach Provolone
 Virginia rolls -3/6

THURSDAY Cinnamon Swirl * Apple Bear Claw * Choc. Babka
Cinnamon Chip Challah * Dakota * Gouda-N-Stout

FRIDAY Butterscotch Challah * Cinn. Chip Challah * Raisin Challah
Cinnamon Blast * White Choc. Sour Cherry Swirl
 Spinach Provolone * Super Food Bread * Choc. Babka

SATURDAY & SUNDAY Cinnamon Swirl * Apple Bear Claw
 Dakota * Popeye * Choc. Babka
 Irish Soda Bread

ST. PATRICK'S DAY FAVORITES!

IRISH SODA BREAD

I lived in Ireland for 2-years so I know good soda



bread! Our Soda bread is made with buttermilk and full of raisins. My favorite way to eat it is to toast it and then add a light skimming of butter and honey...Amazing!!! -Dan

Available: Wed., Saturday.—Sunday (St. Patrick's Day is Sun. March 17)

GOUDA-N-STOUT

"Let the Gouda Times roll!" Smoky

gouda cheese &

Guinness are baked right into this full-bodied loaf ... Mmmm!

Available: Thursday plus 3/14-17



SWEET SPOT

COOKIE Buy individually or as a 6-pack

Ginger Bops ... Daily
Choc. Chip Tollhouse ... Daily
Chocolate Chip Oatmeal ... Daily
Raisin Cinn. Oatmeal ... Daily
Hamantaschen ... Thurs- Sun

TEACAKES

Pumpkin Spice ... Daily
Pumpkin Choc. Chip ... Daily
Jewish Apple Cake ... Mon. Fri-Sun
Banana Nut ... Mon & Sat
Carrot Cake ... Tue-Fri
Choc. Brownie ... Thurs-Sun

MUFFIN Buy individually or as a 4-pack

Pumpkin Spice ... Daily
Pumpkin Choc. Chip ... Daily
Carrot Cake ... Tue-Fri
Banana Nut ... Mon & Sat

SCONE Buy individually or as a 4-pack

Raspberry Scone ... Daily
Cinnamon Chip Scone ... Daily

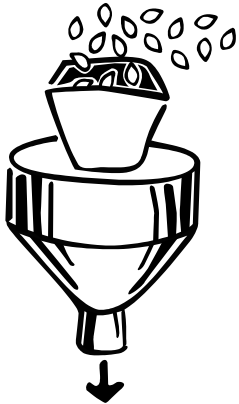
BREAD PUDDING ... Daily

WE USE NON-GMO WHEAT & NON-IODIZED SALT

Sign up to receive our menu @ www.greatharvestrockville.com

STORE HOURS: MONDAY—FRIDAY 7am - 7pm * SATURDAY 7am - 6pm * SUNDAY Noon - 5pm

FRESH GROUND FLOUR -VS- BREAD MADE WITH OVEN BAKED FLOUR



FRESH GROUND FLOUR -VS- OVEN BAKED FLOUR

Can you imagine baking your flour before making it into bread? Well, that is exactly what you are buying from the grocery store. Whole Wheat bread made with flour which has been pre-baked and left to sit for weeks or even months before it is used. They do this to make the flour "shelf stable."



At Great Harvest we grind our own whole wheat flour and bake it into bread within 48 hours! We see no reason to pre-bake our flour and lose the amazing flavor and nutrition from the fresh ground flour.



Superior flavor! Superior nutrition! You can really taste the difference fresh ground flour makes.



MARDI GRAS

celebration began in New Orleans in 1837. The carnival season has grown to become the city's largest celebration. The carnival season starts on Jan. 6, the day

when the Magi were said to have visited the baby Jesus, and ends on "Fat Tuesday", the day before Lent begins.

No **Mardi Gras** celebration is complete without a **King Cake**. The pastry is thought to have originated in France in the 12th century. The circular cake with the hole in the middle represents the circular route the kings took to prevent King Herod from finding baby Jesus.

Traditionally the **Mardi Gras King Cake** is baked with a small plastic baby hidden inside. The person who gets the baby in their piece of **King Cake** is expected to provide the next cake (or throw the next party.) Get in on the excitement. Do it every Friday at work or throw your own party with your friends and neighbors. We will make the **King Cake** every Thurs-Fri. starting Jan. 10th ending Fat Tuesday, March 5th.

Each **King Cake** is decorated in the traditional **Mardi Gras** colors of purple (justice), green (faith), and gold (power), and comes in a festive box along with 3 coins, 3 strings of beads, and a plastic baby figure to hide in the cake.



Available every Thursday-Friday
Then daily Feb. 28-March 5th