

Great Harvest Bread Co.

10305 Medlock Bridge Road
Johns Creek, GA 30097
770-622-0222

WWW.GETFRESHBREAD.COM

4915 Windward Parkway
Alpharetta, GA 30005

IRISH SODA BREAD

Traditional Irish bread made with lots of buttermilk, cranberries, raisins and Leprechaun magic.

(Tuesday & Friday until March 17)



MARDIS GRAS KING CAKE

The season started on January 8, ends March 5th. This delicious bread is swirled with cream cheese and cinnamon, The "baby" inside is good luck. Bring one to your office or neighborhood party. See our in-store flyer to learn the story of the King Cake tradition. Large & small cakes. Pre-order please.



GUINNESS & GOUDA

"Let the Gouda times roll!"

Smoked Gouda cheese and stout beer are baked into this full bodied loaf. It is truly

one of the most unique breads we make.

(Thursday & Saturday)

PADDY'S LUCKY LOAF & IRISH WHISKEY TEACAKE

Try two of the tastiest teacakes we make all year.

Paddy's Lucky Loaf is a combination of Apples, Butterscotch, and Pecans.

(Monday, Thursday & Saturday)

Irish Whiskey is made with cream, whiskey, coffee and chocolate. *(Tuesday & Friday)*



MARBLED RYE

Unique and tasty. Made from organic fresh ground rye and wheat flour.

It is a combination of a caraway and pumpernickel rye twisted together and baked.

TRY OUR HOT REUBEN SANDWICH ON THIS BREAD.



BAKE POTATO SOURDOUGH

A generous amount of sharp cheddar cheese added to our potato rich sourdough. It is sliced down the middle and topped with chives. Delicious. *(Wednesday & Fridays)*

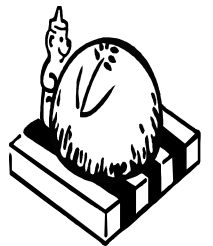


CARROT CAKE CREAM CHEESE LOG

It's back! This light and **FLUFFY CAKE** is great for any event. The rich, lightly sweet flavor will tickle your taste buds.



Health Breakfast Bread. **CINNAMON RAISIN ROASTED WALNUT WHEAT BREAD.** Simple ingredients for a health start to your day. *(Monday & Saturday)*



Open Monday-Friday 7 am - 6:30 pm, Saturday 7 am - 5:30 pm

Hot fresh bread by 10am

Full selection and all orders available by 12:30 pm

Our Alpharetta location does not open until 9 am on Mondays.

MARCH BREADS

Daily Bread: Honey Wheat, Honey White, Dakota, White Cinnamon Swirl, Fruity Tootie, Walnut Pesto Pepperoni Calzones.

(Honey Bunnies begin mating after March 17 and will then be available daily!)

MONDAY

WHOLE GRAIN BREADS

High 5 Fiber (highest fiber)

Cinnamon Raisin Walnut Breakfast

Living Lite (lowest Carb)

Marbled Rye (organic)

OTHER VARIETIES

Paddy's Lucky Loaf

THURSDAY

WHOLE GRAIN BREADS

Living Lite Crunch

Guinness & Gouda

Lower Gluten Spelt

OTHER VARIETIES

Cinnamon Chip

Country French

French Baguette

Paddy's Lucky Loaf

SCONES

(DAILY)

Cinnamon Chip & Cream

(TUES. & THURS)

Berry Cream

(WEDS & FRI)

NUTTY Blarney Scone

(a Traditional Irish Scone)

*Cinnamon
Rolls
Made Daily*

TUESDAY

WHOLE GRAIN BREADS

Lower Gluten Spelt (pre-order)

OTHER VARIETIES

Irish Soda Bread (until Mar 17)

Gluten Free

Country French

French Baguette

Irish Whiskey Teacake

FRIDAY

WHOLE GRAIN BREADS

Woodstock (Nut & Seed)

Marbled Rye

Living Lite

Irish Soda Bread

OTHER VARIETIES

Apricot Almond Sourdough

Sourdough

Baked Potato Sourdough

Challah

Apple Scrapple

Pumpkin Chocolate Chip &

Irish Whiskey Teacake

MUFFINS

(MON. & FRI)

Double Berry

Dakota Date

(TUES & THUR)

SPELT MUFFINS

Raspberry

Health Benefit Cranberry

(WED & SAT)

Apricot, Blueberries

& Citrus

WEDNESDAY

WHOLE GRAIN BREADS

Sprouted Wheat (Ezekial)

Living Lite

Apricot Orange Pecan Parmesan Sourdough

OTHER VARIETIES

Sourdough

Baked Potato Sourdough

Pumpkin Chocolate Chip Teacake

SATURDAY

WHOLE GRAIN BREADS

Cinnamon Raisin Walnut Breakfast

Guinness & Gouda

OTHER VARIETIES

Carrot Cake Logs

Country French

French Baguette

Paddy's Lucky Loaf

Weekend

Breakfast

Biscuits

Bacon Cheddar & Chive



BARS

(DAILY)

Shortbread

Savannah Bar

Apricot Power Bars

Irish Coffee Blondies

Bread Pudding

COOKIES

(DAILY)

Dillon

Frosted Shamrock Sugar

(TUE)

Oatmeal Raisin

Gluten Free-Cookie

Cinnamon & Almond

(WED & FRI)

Butterscotch- Oatmeal

"Kilt-lifters"

