

APPLE MONTH



Great Harvest Bread Co.®



"AN APPLE A DAY KEEPS THE DOCTOR AWAY"

Did you know that an apple, if eaten frequently, can have many health benefits.

We know it's hard to work in an "APPLE A DAY", so why not get it from Great Harvest Apple Bread? Everyday, we will be making a delicious NEW VARIETY of Apple bread that we promise YOU'LL LOVE.

CHERRY APPLE

BERRY PECAN

Start



your day with this WHOLE GRAIN BREAD. Stuffed with dried cranberries, fresh Cherries apples and roasted pecans.

APPLE- SCOTCH CHEESE CAKE

YUM! This bread is filled with apples, butterscotch pieces, cream cheese and topped with crushed graham crackers.



APPLE WALNUT TEA CAKE

Give your coffee a TREAT with our apple walnut teacake, made with whole wheat, cream cheese, Granny Smith apples and roasted walnuts.

WHITE CHOCOLATE

BERRY-BLAST APPLE SWIRL

The name says it all. This is a MUST TRY!

Sandwiches Hot & Cold Served: Monday - Saturday, 11-3 pm All Cold Sandwich available till 5 11 a.m. - 5 p.m.

10305 Medlock Bridge Rd, Duluth, GA 770-622-0222

SEPTEMBER BREADS

100% Whole Grain ♥

EVERYDAY Honey Whole Wheat ♥ Honey White Monkey Bread

Cinnamon Swirl (wheat ♥ & white) Pecan Swirl ♥ Pepperoni & Veggie Calzones Dinner Rolls

MONDAY Closed Labor Day

High 5 fiber ♥ Georgia Herb ♥ (fresh herb Rye) Butterscotch Apple Apple -scotch cheese cake Living Lite ♥ Chocolate Banana Toffee Tea Cake

TUESDAY

Gluten Free & Dakota GF

Dakota ♥ Cherry Apple Berry Pecan ♥ Roasted Red Pepper Swiss ♥ Apple Walnut Tea Cake ♥

WEDNESDAY

Sprouted Wheat ♥ 5 days to sprout Berry Blast AppleWhite Choc Sourdough (Sugar Free) Asiago Pesto Sourdough Focaccia Sourdough (Veggie) Pumpkin Choc Chip Tea Cake

THURSDAY

Dakota ♥ Living Lite Crunch ♥ Cherry Apple Berry Pecan ♥ Roasted Red Pepper Swiss Apple Walnut Tea Cake ♥

FRIDAY BREAD PUDDING

Woodstock ♥ Apple Scrapple Challah Sourdough (Sugar Free) Asiago Pesto Sourdough Focaccia Sourdough (Veggie) Chocolate Banana Toffee Tea Cake

SATURDAY Dakota ♥

Cherry Apple Berry Pecan Berry Blast Apple White Chocolate French Baguettes Country French Pumpkin Chocolate Chip

SWEETS

EVERYDAY Dillon Cookies, Savannah Bars, Biscotti, Low Fat Oat-bran Muffins, Cinnamon Rolls, Sweet Potato Log

MUFFINS MON & WED Citrus Berry, Carrot, Apple & Walnut

TUESDAY Cherry & Dakota Date

THR & SAT Double Berry

FRIDAY Cinnamon Peach & Choc Cappaccino

SCONES DAILY Cinnamon Chip

T, THR Cranberry Apple Oatmeal

FRI Whole Wheat Cinnamon Cream Cheese WWW.GETFRESHBREAD.COM

COOKIES / BARS

M/W/F

Snickerdoodles

Nut & Spice Pumpkin Bars

T/THRS

Oatmeal Raisin

Double Nut and Plain Brownies

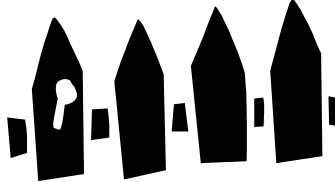


Store Hours: Monday - Friday 7 am - 6:30 pm, Saturday 7 am - 5:30 Hot bread each day by 9:30 with a full selection and all orders by 12 pm

REMODELING OUR CURRENT LOCATION



We are currently under renovation and apologize for any inconvenience this may cause you.



A current customer and design specialist, Sylvia Truesdale, has designed a new front area that will be more comfortable for our customers and more efficient for our team.

Many of you rave about our wholesome sandwiches however feel cramped eating in our tight lobby area. With the completion of the remodel we will have 21 seats which will include four comfortable booth seats.

We'll still have the same great products, fun atmosphere and energetic customer service.

TRY ONE OF THESE EASY SUPPERS TONIGHT

The Light Italian Dinner

- Mix a fresh garden salad with a touch of Caesar dressing.
- Bake a Great Harvest Pepperoni or Vegetable Calzone in the oven for 10 minutes. Heat some marinara sauce for dipping.
- For dessert, top it off with a hunk of our Great Harvest Savannah Fruit Bar with a scoop of vanilla ice cream.

OR

The Classic Sandwich Dinner

- Cut up a small, fresh fruit salad
- Pick up a Great Harvest Classic Sandwich (We now serve them until 5:00pm).
- Slice a hunk of our Apple Walnut, Banana Toffee or Pumpkin Chocolate Chip Teacake.



OUR NEW AUTUMN SANDWICH LEE'S "HOT CUBAN NIGHTS" SANDWICH

Come try our newest sandwich creation, Lee's Cuban. Our hot baker, Lee, came up with this delicious combination. We start by marinating our own pork tenderloin with a variety of fresh secret ingredients and roast the meat here in our bakery. The Sandwich is made on thick slices of Sourdough. We then add roasted pork, black forest ham, Swiss cheese, mayo and thinly sliced kosher pickles. We heat this up on our Panini grill and serve

GLUTEN FREE

With the recent rise in the diagnoses of Celiac and Gluten Allergies, we are offering two breads made with **no gluten based ingredients**, our regular gluten free and a seeded and higher fiber Gluten Free (Dakota Gluten Free)