

# Great Harvest Bread Co.®

2173 Briarcliff Rd • 404-633-0769 • [www.greatharvestatlanta.com](http://www.greatharvestatlanta.com)

## AUGUST BREADS



- EVERYDAY** *Honey Whole Wheat \**
- MONDAY** *Dakota\* • Farmhouse White • Blueberry High 5\* •  
Chipotle Jack • Brownie Bread*
- TUESDAY** *High 5 Fiber\* • Cinnamon Chip • Spinach Feta •  
Caraway Rye • Pumpkin Tea Cake*
- WEDNESDAY** *Dakota\* • Farmhouse White • Breakfast Blast\* •  
Popeye • Banana Tea Cake*
- THURSDAY** *High 5 Fiber\* • Apple Pecan Swirl • Cheddar Garlic •  
Challah • Coconut Tea Cake*
- FRIDAY** *Whole Grain Goodness\* • Farmhouse White • Cinnamon Swirl • Challah •  
Hippie Challah • Virginia Rolls • Raspberry Tea Cake*
- SATURDAY** *9 Grain\* • Cinnamon Raisin Walnut \* • Popeye • Peach Cobbler Swirl •  
White Chocolate Cherry Swirl • Pumpkin Tea Cake*

100% Whole Grain\*

## AUGUST SWEETS

- EVERYDAY** *Cinnamon Rolls*
- MONDAY** *Cranberry Walnut Scones, Dakota Muffins, Brownie Bread Muffins,  
Chocolate Chip Cookies*
- TUESDAY** *Oatmeal Scones, Cranberry Orange Muffins, Kahuna Bars\**
- WEDNESDAY** *Cinnamon Chip Scones, Banana Muffins, Blueberry Muffins  
Baker's Special Cookies*
- THURSDAY** *Berry Scones, Fruit & Sour Cream Muffins,  
Baker's Special Muffins, Savannah Bars\**
- FRIDAY** *Cinnamon Chip Scones, Pumpkin Chocolate Chip Muffins,  
Chocolate Chip Cookies*
- SATURDAY** *Berry Scones, Morning Glory Muffins, Savannah Bars*

100% Whole Grain\*

Hours: Monday - Friday 7:00am—7:00pm, Saturday 7:00am—5:00pm  
Closed Sundays Ted & Meg Beveridge, Owners

# CHIPOTLE JACK!

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Try our Chipotle Jack bread, new on Mondays. It's loaded with smoky, spicy chipotle peppers and tons of Monterey Jack cheese. Just like our other cheese breads, it's phenomenal on the grill! The initial reviews have been great.

## BACK TO SCHOOL WITH GREAT HARVEST.

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Packing lunches for the kids? Our Honey Whole Wheat is the most wholesome, nutritious bread you'll find for those PB&J's. It's 100% whole grain and is made with five simple ingredients: freshly milled whole wheat flour, water, honey, salt, and yeast. No preservatives, no oils, no dairy. And best of all, kids love it. It's a chance to help 'em establish and reap the benefits of a whole grain lifestyle.

## LABOR DAY & ROSH HASHANAH

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We will be closed on Labor Day, but be sure to come by beforehand to stock up for your holiday weekend. And Happy New Year! We are now taking orders for round Challah to help you celebrate Rosh Hashanah. We'll make it with raisins as well and will bake a batch of round Hippy Challah if there is enough interest. As always, thanks for making us a part of your holidays.



### About Us

We start from scratch at 4:00am each day, and our breads come out of the oven between 9:00am and 11:30am. We sell our loaves the day we bake them and the next day or until they sell out. Not sure your favorite is available? Give us a call. We'll let you know and set an order aside for you! Breads that don't sell out are donated to local charitable organizations.

Our whole wheat flour is fresh-ground daily in our own granite stone mill and you can taste the difference. Using freshly milled flour helps our bread stay fresh on your counter for an exceptionally long time and provides superior nutritional benefits.

We're happy to slice our simple breads (like Honey Whole Wheat or Farmhouse White) upon request. But we can not slice bread with messy ingredients. Nor can we slice warm bread since it will then dry out very quickly. We always recommend hand slicing your bread as you use it in order to keep it fresh and tasty for as long as possible.

Thanks. Please don't hesitate to ask us any questions you may have about our bakery.