



LUCK O' THE IRISH IS HERE!

Try our award winning Irish Soda Bread, it's so good it will have you dancing the jig!

Made everyday through St. Patrick's Day. Also here this month - our delicious frosted snickerdoodle cookies all dressed up with lucky green sprinkles!

Everyday Breads and Goodies:

Irish Soda Bread (thru 3/17)

Honey Whole Wheat

Farmhouse White

Dakota

Extreme Cinnamon Swirl

Golden Wheat Cinnamon Chip

Pumpkin Chocolate Chip

Whole Grain Cinnamon Rolls

Savory Breakfast Option:

Bacon, Egg & Cheese Rolls



Hot Fresh Bread Handcrafted Every Day!

March Bread & Goodies Menu

Hurry! Irish Soda Bread is only here through March 17th!

MONDAY BREADS AND GOODIES

Spinach Feta, Whole Grain Spelt, GlutenX Bread, High Protein/Lo Carb Country Crunch, Blueberry Vegan Muffin, Cinnamon Chip Cream Cheese Scone, Raspberry Peach Savannah Bar, Salted Caramel Cookie, Oatmeal Chocolate Chip Cookie, GlutenX Almond Cookie.

TUESDAY BREADS AND GOODIES

Carolina Caraway Rye, Cranberry Orange Pecan, Cheddar Garlic with or w/out Jalapenos, Apple Cinnamon Vegan Muffin, Cranberry Orange Scone, Chocolate Bliss Cookie, Oatmeal Raisin Cookie.

WEDNESDAY BREADS AND GOODIES

Hi Protein/LoCarb Country Crunch, Pepperoni Roll, Spinach Roll, Pizza Pinwheels, Blackberry Vegan Muffin, Almond Poppysed Scone, Raspberry Savannah Bar, Ginger Snap, Old Fashioned Chocolate Chip Cookie.

THURSDAY BREADS AND GOODIES

Carolina Caraway Rye, Spinach Feta, GlutenX Bread, Harvest Berry Vegan Muffin, Caramel Coconut Scone, Peanut Butter Chocolate Chip Cookie, Ginger Snap Cookie, GlutenX Almond Cookie.

FRIDAY BREADS AND GOODIES

Challah, Cheddar Garlic with or w/out Jalapenos, Pepperoni Roll, Spinach Roll, Pizza Pinwheels, Blueberry Vegan Muffin, Lemon Poppysed Scone, Monkey Bread, Salted Caramel Cookie, Dillon Cookie.

SATURDAY BREADS AND GOODIES

Apple Cinnamon Swirl, Carolina Caraway Rye, High 5 Fiber with or w/out Apricots, Baker's Surprise Muffin, Caramel Coconut Scone, Monkey Bread, Old Fashioned Chocolate Chip Cookie.

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www.greatharvestcary.com

Hours: M - F: 7 a.m. to 6 p.m. and Sat: 7 a.m. to 5 p.m.
Closed Sundays for Loafin'

YOU'RE LUCKY TODAY!

Our frosted Snickerdoodle cookies are a bakery favorite and they are back for some St. Patrick's Day shenanigans! Made from our soft snickerdoodle cookies, frosted in a honey kissed icing, and dressed in green for St. Patrick's Day. They will be available from March 1st through March 17th.



Everyone loves our frosted snickerdoodle cookies!

THE "COOL" REUBEN SANDWICH!

A "cool" twist on a classic sandwich! Try our Cool Reuben sandwich made on our Carolina Caraway Rye and filled with freshly sliced corned beef, Swiss cheese, shredded cabbage, sliced tomato, and our house-made Thousand Island dressing. Only here for the month of March so hurry in to try one! Available in the cafe or you can order online.

GreatHarvestCary.com/lunch-dinner



The Cool Reuben Sandwich is here for a limited time!

KING CAKES FOR MARDI GRAS!

Delicious cinnamon filled King Cakes are available everyday from Epiphany (January 6th) through Mardi Gras (March 5th). A southern Louisiana tradition that is sure to please! Our King Cakes serve 10-12 people. Pre-orders required.



Tasty and traditional-perfect for your Mardi Gras Festivities!



Bread. The way it ought to be.



Try Tom's award winning Irish Soda Bread! It is here for a very limited time. We will bake it everyday until St. Patrick's Day.

And let's not forget the festive KING CAKES for your Mardi Gras celebrations! Fat Tuesday is March 5th.

Please order ahead to reserve your King Cake.

BAG IT, STORE IT, WARM IT

Our bread will stay fresh!

Great Harvest bread will stay fresh at least 7 - 10 days, if stored properly. Once it is cool to your wrist (about 2 hours), place in a plastic bag, press out the extra air, twist, and tie with a twist tie. Bagging the bread before it cools down impacts the texture negatively!

Don't put bread in the fridge.

This will cause the honey to crystallize and dry out your bread. However, if your bread contains cheese or meat, it will need to be refrigerated within 24 hours of purchase.

Our bread freezes nicely!

Double bagging helps to prevent freezer burn, but it's best to wait 24 hours after purchasing to freeze. To thaw, set bagged bread on the counter for 24 hours.

Want a warm slice of bread?

Simply toast or re-heat in the oven! Wrap it in foil, and place it in the oven at 350° for 15 minutes. You should never put our bread in the microwave, it will become hard and gummy.

Enjoy!



BE loose and
have FUN!

Bake *phenomenal*
bread.

Run fast
to serve others.

&GIVE
generously.

— Our Mission