



TRICK OR TREAT! SPOOKY AND DELICIOUS!

It is time for our spooky Halloween treats! Our bread spiders, witches fingers, and spooky doodle cookies are sure to be a hit at all of your Halloween gatherings. Spiders are available any day in October with a pre order. Witches fingers and spooky-doodle cookies are available October 19th-31st

Everyday Breads and Goodies:

Honey Whole Wheat

Farmhouse White

Dakota

Extreme Cinnamon Swirl

Golden Wheat Cinnamon Chip

Pumpkin Chocolate Chip

Whole Grain Cinnamon Rolls

Savory Breakfast Roll (Egg, Cheese & Bacon)

GlutenX breads and cookies made on Tuesdays and Thursdays!



Hot Fresh Bread Handcrafted Every Day!

October Bread and Goodies Menu

MONDAY BREADS AND GOODIES

Autumn Apple · Cheddar Garlic with or w/o Jalapenos · Whole Grain Spelt · High Protein/Lo Carb Country Crunch · Blueberry Vegan Muffin · Caramel Apple Scone · Raspberry Peach Savannah Bar · Salted Caramel Cookie · Oatmeal Chocolate Chip Cookie

TUESDAY BREADS AND GOODIES

Pumpkin Nut Swirl · Mediterranean Olive · Cranberry Orange Pecan · Apple Cinnamon Vegan Muffin · Cranberry Orange Scone · Pumpkin Spice Bar · Oatmeal Raisin Cookie · Chocolate Bliss Cookie

WEDNESDAY BREADS AND GOODIES

Autumn Apple · Hi Protein/LoCarb Country Crunch · Pepperoni or Spinach Roll · Pizza or Spinach Pinwheel · Pumpkin Chocolate Chip Vegan Muffin · Cinnamon Chip Scone · Hopscotch Brownie · Ginger Snap Cookie · Old Fashioned Chocolate Chip Cookie

THURSDAY BREADS AND GOODIES

Apple Scrapple · Cheddar Garlic with or w/o Jalapenos · Cranberry Orange Pecan · Harvest Berry Vegan Muffin · Apple Cobbler Scone · Turtle Bar · Peanut Butter Chocolate Chip Cookie · Snickerdoodle Cookie

FRIDAY BREADS AND GOODIES

Autumn Apple · Asiago Pesto Swirl · Pepperoni or Spinach Roll · Challah · Apple Cinnamon Vegan Muffin · Cinnamon Chip Cream Cheese Scone · Pumpkin Spice Bar · Salted Caramel Cookie · Oatmeal Raisin Cookie

SATURDAY BREADS AND GOODIES

Pumpkin Nut Swirl · Rosemary Garlic · High 5 Fiber with or w/out Apricot · Baker's Surprise Muffin · Maple Pumpkin Scone · Cini-Minis · Old Fashioned Chocolate Chip Cookie

1240 NW Maynard Rd. Cary, NC 27513
919-460-8158

www.GreatHarvestCary.com
ORDER LUNCH ONLINE and GET A FREE COOKIE!

Hours: M - F: 7 a.m. to 6 p.m. and Sat: 7 a.m. to 5 p.m.

WE CATER!

Announcing a full menu of fresh breakfast and lunch catering options for your next team meeting or client lunch! Ask for a catering menu in our store or go to greatharvestcary.com to see our catering options.



Try our boxed lunches for your next catered event. We even deliver!

SPOOKY AND FUN!

Trick or Treat? Add some fun to your Halloween gathering or Halloween dinner with these spooky bread sticks. Serve them with a dish of marinara and create a special ghoulish dish!



Ghoulishly good bread sticks for Halloween fun!

NEW SANDWICH!

Have you had our Autumn Apple Ham Havarti Sandwich? This NEW sandwich is full of Autumn flavors -smoked ham, crisp apples, melted soft Havarti cheese, warm caramelized onions -all on our Autumn Apple Bread.



Autumn Apple Ham Havarti Sandwich.



Bread. The way it ought to be.

WE KNEAD YOU!



We are getting ready for our busy holiday season and we are adding part time and seasonal baking positions.

Early morning hours 4am-9am. Starting pay is \$9.00/hour. Ability to lift 60lbs and at least 18 years of age.

Go to GreatHarvestCary.com/jobs or stop by the bakery to apply.

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.

Want a warm slice of bread?



BE loose and
have FUN!

Bake *phenomenal*
bread.

Run fast
to serve others.

&GIVE
generously.

— Our Mission