



Great Harvest Bread Co.®

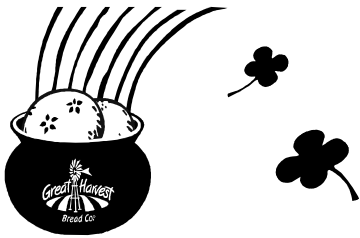
1466 Garden of the Gods Road — 12229 Voyager Parkway, Colorado Springs

SAY...
CHEEEEESE!



Cheese hails from many different regions and boasts many distinctive flavors.

In March, explore the glorious variations of cheese! Our monthly menu will serve as your map. Say CHEEEEESE!



SANDWICH & SOUP OF THE MONTH

SOUP: 
Loaded Baked Potato

SANDWICH:
Doyle's Roast and Stout



MARCH BREADS

EVERY DAY: Honey Whole Wheat

Irish Soda Bread will be available Friday, Saturday, Monday, Tuesday before St. Patrick's Day and St. Patrick's Day March 17th

- MON:** Harvest White • American Rye • Dakota • Tuscan Herb • Cinnamon Chip & Cinnamon Chip Blast
- TUES:** Light Wheat • Sunflower • Spinach-Feta • Cinnamon Swirl • Apple Raisin Walnut • **Gouda and Winter Warlock™** • **GLUTEN FREE:** Rice, Dakota, Buck Wheat, Cinnamon Chip
- WED:** Harvest White • Dakota • Hard Crusted Sourdough • Cheddar & Roasted Garlic • Monkey Bread • Cinnamon Swirl • **Irish Soda Bread**
- THUR:** Light Wheat • Focaccia • Hard Crusted Sourdough • Flax Oatbran • Cranberry Almond Swirl • Prairie Bread • **Irish Baked Potato**
- FRI:** Harvest White • Dakota • Asiago Pesto • Sunflower • Challah • Rocky Mountain Crunch • **BAKER'S CHOICE** • **GLUTEN FREE:** Rice, Dakota, Buck Wheat, Cinna. Chip
- SAT:** Light Wheat • Mediterranean Olive • High Five Fiber • Cinnamon Pecan Swirl • **Irish Soda Bread**



FRIDAY BAKER'S CHOICE

- Mar 5: Pumpkin Seed Pepper Jack
- Mar 12: Swirled Rye
- Mar 19: Low Carb Whole Grain
- Mar 26: Cracked Pepper Swiss

SWEET SPOT



EVERY DAY: Cinnamon Rolls • Carrot Flax Muffin

Cookies: Oatmeal Raisin • Oatmeal Chocolate Chip • Snicker Doodle

- MON:** Orange Cinnamon Rolls • Pumpkin Chocolate Chip Bread & Muffins • Chocolate Cherry Scones
- TUES:** Cranberry Almond Cinnamon Rolls • Blarney Scones • Blueberry Muffin
GLUTEN FREE: Pumpkin Chocolate Chip Bread & Muffins, Apple Walnut Scone, Cranberry Walnut Cookies
- WED:** Caramel Pecan Sticky Buns • Paddy's Lucky Loaf & Muffins • Cranberry Almond Scones
- THUR:** Orange Cinnamon Rolls • Chocolate Cherry Scone • Blackberry Swirl Bread & Muffins • Elvis Bars
- FRI:** Cranberry Almond Cinnamon Rolls • Blarney Scones • Pumpkin Chocolate Chip Bread & Muffins • Montana Toffee Bars **GLUTEN FREE:** Pumpkin Chocolate Chip Bread & Muffins, Apple Walnut Scone, Cranberry Walnut Cookies
- SAT:** Caramel Pecan Sticky Buns • Jalapeño Cheddar Rolls • Cranberry Almond Scones • Cappuccino Chocolate Chip Muffin

Garden of the Gods: Monday—Friday 6:30 am—6 pm, Saturday 7 am—5 pm Phone: 635-7379

Voyager at Middle Creek: Monday—Friday 7:00 am—6 pm Sat: 7:00 am—5 pm Phone: 528-6442

www.GreatHarvestColoradoSprings.com



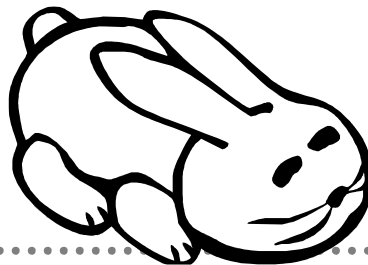
Great Harvest's **GOUDA & WINTER WARLOCK STOUT™** bread will keep you smiling all March long! This savory combination of Winter Warlock Stout from Bristol Brewery and Smoked Gouda will stick to your ribs and have you licking your lips. Say Cheeeese!

HONEY BUNNIES!!

These cute loaves of honey whole wheat bread are shaped like bunnies!

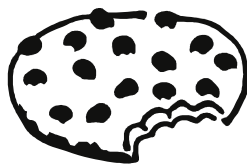
They're great in baskets and make Easter especially fun at the breakfast table.

Price will be \$13 with \$2 going to a local charity for each Bunny sold.



KIDS' CORNER

Hey Kids! Next time you visit, be sure to pick up the March coloring page and color it using colored pencils, crayons, paint, ribbon, buttons, dried noodles, or any other crafting favorites. When you bring it back to our bakery, we'll give you a **FREE GIANT COOKIE** and display it on our kids' art wall.

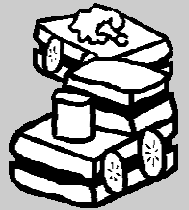


REUBEN SALAD

(Try American Rye or Swirled Rye Bread)

DRESSING:

- 2 Tbls. Cornstarch
- 1/2 Cup Buttermilk
- 1/2 Tbls Dijon Mustard
- 2 Tbls Fresh Parsley
- 1/8 tsp. Garlic Salt
- Pepper to taste
- 1 Cup Water
- 1/4 Cup Mayonnaise
- 1Tbls Chopped Onion
- 1Tbls Parmesan Cheese
- 1/2 tsp. salt



SALAD:

- 8 Cups Torn Mixed Greens
- 1 Large Sweet Onion, sliced thin
- 1 Cup Sauerkraut, rinsed, drained and chopped
- 5 oz. Ham, diced (or Corn Beef)
- 4 oz. Caraway Swiss, Diced
- 2 dill pickles, diced
- 2 Cups Rye Bread Cubes

DIRECTIONS FOR DRESSING:

Mix cornstarch and part of water. When mixed, add remaining water. Boil 1 minute, stirring constantly. Let it cool. Place remaining dressing ingredients in blender. Blend until smooth. Add cornstarch mixture, mix a few seconds longer. Mix salad ingredients. Add dressing and toss just before serving. Makes 10 servings.

It is a meal in itself and wonderful for lunch.

