



BREAD BAKE TIMES

7:00 AM

Bagels, Bakehouse White*, German Challah*, State St. Wheat*, Vollkornbrot*, Zinglish Muffins*

9:00 AM

Challah, French Baguettes, Hoagie Rolls

11:00 AM

Bavarian Pretzel Twists*, Caraway Rye*, Green Olive Focaccia*, Jewish Rye, Onion Rye*, Pumpernickel*

12:30 PM

Rustic Italian

2:00 PM

Chocolate Sourdough*, Cinnamon Raisin, Detroit St. Sourdough, Dinkelbrot, Sourdough

3:30 PM

8-Grain 3-Seed, Parmesan Pepper, Roadhouse, Sicilian Sesame Semolina*

5:00 PM

Chile Cheddar*, Chocolate Cherry*, Ciabatta, Country Multigrain*, Farm, Gluten-Free*, Paesano, Pecan Raisin, Sea Salt & Rosemary Focaccia, True North

everyday breads

8-Grain 3-Seed, Bagels, Challah, Ciabatta, Cinnamon Raisin, Detroit St. Sourdough, Dinkelbrot, Farm, French Baguettes, Hoagie Rolls, Jewish Rye, Paesano, Parmesan Pepper, Pecan Raisin, Roadhouse, Rustic Italian, Sourdough, True North

*everything else

Bakehouse White _____	Tues, Thurs, Sat
Bavarian Pretzel Twists _____	Thurs, Sat
Caraway Rye _____	Wed, Sat
Chile Cheddar _____	Mon, Thurs
Chocolate Cherry _____	Tues, Fri
Chocolate Sourdough _____	Mon, Fri
Country Multigrain _____	Tues, Fri, Sun
German Challah _____	Mon, Fri
Gluten-Free _____	Wed, Sat (fresh)/daily (frozen)
Green Olive Focaccia _____	Tues
Onion Rye _____	Mon, Thurs
Pumpernickel _____	Tues, Fri, Sun
Sicilian Sesame Semolina _____	Wed, Thurs, Sat
State St. Wheat _____	Wed
Vollkornbrot _____	Sat
Zinglish Muffins _____	Tues, Fri, Sun

