



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	Tues, Fri, Sun
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

