



FRESH MADE SANDWICHES

Premium Great Harvest bread combined with select fresh ingredients make a delicious and wholesome sandwich. Come in and let us make one fresh for you!

Ham and Cheese

Turkey and Cheese

Roast Beef and Provolone

Veggie Three-Seed Hummus

Baja Chipotle Turkey

Chimichurri Roast Beef

The Italian

Big Sky Chicken Salad

Tuna Salad

Featured Sandwich

Portobello Bahn Mi

Refer to our sandwich menu for full description of our delicious sandwich options served daily from 11 a.m.



Hot Fresh Bread Handcrafted Every Day!

Janaury Bread and Sweets Menu

EVERY DAY BREAD

Honey Whole Wheat, First Coast White, Cinnamon Chip, and Dakota

MONDAY, WEDNESDAY & FRIDAY BREAD

Dakota, Cheddar Garlic, Cinnamon Raisin and White Chocolate Cherry (February 1)

TUESDAY, THURSDAY, & SATURDAY BREADS

High Five Fiber with Golden Raisins and Cranberries, Everything and Superfood

MONDAY, WEDNESDAY & FRIDAY SWEETS

Oatmeal Chocolate Chip and Oatmeal Raisin Cookies, Berry Cream Cheese Scone, Banana Muffin and Batter Bread, Savannah Bars and Brownies

TUESDAY, THURSDAY & SATURDAY SWEETS

Oatmeal Chocolate Chip and White Chocolate Cranberry Cookies, Cinnamon Chip Cream Cheese Scone, Lemon Blueberry Ginger Muffin and Batter Bread, Savannah Bars and Brownies

ADDITIONAL PRODUCTS OFFERINGS

Chocolate Chip Cookie Mix, Pancake Mix, Groovy Granola, Cluster Crunch Trail Mix, Cinnamon Raisin Oatmeal Mix, Corn Bread Mix, Harvest Bars, Cranberry Almond Oatmeal Mix, Parmesan Fennel Bread Sticks, Dog Treats, and Salted Cinnamon/Salted Vanilla Butter, Hummus and Chicken Salad by the pound

Offering Fresh Brewed Coffee and Tea From Local Martin Roasters!

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www.facebook.com/GreatHarvestJax

Hours: M - F: 6 a.m. to 7 p.m. and Sat: 7 a.m. to 4 p.m.

BAKING FROM SCRATCH SINCE 1976

For more than 3 decades, Great Harvest has been baking bread from scratch daily. As generations have passed, our world has turned to cheaper, easier, less time-consuming methods of preparing food and has removed the handmade, healthy element of baking and cooking. At Great Harvest, we don't rush it - we still believe in our elaborately long, traditional methods of bread making because it enhances the flavor, quality, and nutritional value.

QUALITY MATTERS

Our old-fashioned bakery specializes in scratch-made breads, sweets, and fresh-made sandwiches using pure and simple ingredients. We still believe in purchasing wheat from family-owned farms in Montana, and fresh-milling our 100% whole-wheat flour.

ONE-OF-A-KIND

Over the years, we have adapted to the wants and needs of our customers and can offer great-tasting products that fit many diets, but since the inception of our bread-making business, one thing is still for certain - Great Harvest breads, sweets, and sandwiches are truly one-of-a-kind. They're simple, handmade daily, wholesome, and taste amazing.



Bread. The way it ought to be.



Our wholesome sandwiches are layered with premium, nutritious ingredients including high quality meat, homemade, gourmet-style spreads, and fresh vegetables.



Our signature Honey Whole Wheat bread is made using only 5 pure and simple ingredients - freshly milled whole wheat flour, honey, yeast, water, and salt.



Handcrafted scones, muffins, and batter breads with a cup of locally-brewed coffee will help start your day on a sweet note.



Hi! We are Lorenda, Pat and Bill. We are so excited to be you local Great Harvest bakery and offer our community freshly-baked bread, tasty sweets, and breakfast and lunch options! We want to personally invite you to stop by the bakery to enjoy a FREE slice, fresh from the oven.

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