



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 Swiss

Turkey and Swiss

Roast Beef and Provolone

Veggie Three-Seed Hummus

Baja Chipotle Turkey

The Italian

Big Sky Chicken Salad

Peanut Butter & Jelly

Breakfast Sandwiches

- Sandwich Special -

**Apple Bacon Grilled
Cheese**

Now serving Salads
and Grain Bowls!



Hot Fresh Bread, Goodies and Sandwiches Handcrafted Every Day!

September Bread and Goodies Menu

EVERY DAY BREAD

Honey Whole Wheat (Whole Wheat!) | Harvest White | Cinnamon Chip | Dakota (Whole Wheat!) | Savory Biscuits

WEDNESDAY & FRIDAY BREAD

Everything Bread & Rolls (Whole Wheat!) | Autumn Apple Bread (Whole Wheat!)

THURSDAY BREADS

Sundried Tomato Swiss Bread & Rolls | Cinnamon Raisin Bread

WEDNESDAY & FRIDAY GOODIES

Dillon Cookies (Whole Wheat!) | Iced Sugar Cookies | Berry Cream Cheese Scone | Apple Spice Tea Cake & Muffins (Whole Wheat!) | Savannah Bars (Whole Wheat!) | Cashew Crunch Bars

THURSDAY GOODIES

Double Chocolate Chip Cookies (Whole Grain!) | Autumn Spice Cookies (Whole Grain!) | Caramel Apple Cream Cheese Scones | Pumpkin Chocolate Chip Muffins and Tea Cakes | Savannah Bars (Whole Wheat!) | Brownies (Whole Wheat!)

ADDITIONAL PRODUCTS OFFERINGS

Dog Treats | Harvest Bars | Groovy Granola | Cinnamon Raisin Oatmeal Mix | Pancake Mix | Salted Vanilla Butter | Salted Cinnamon Butter | Vanilla Almond Biscotti | Chocolate Chip Cookie Mix | Parmesan Fennel Bread Sticks | Three Seed Hummus | Big Sky Chicken Salad

Offering fresh brewed coffee and teas from Peet's Coffee!

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www.facebook.com/GreatHarvestUniversity

Open Wednesday September July 21 - Friday September 23 | 7am - 2pm

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.

COMMUNITY FOCUSED

We pride ourselves in helping our local community. Profits from the three days of bakery operations will fund CASA and the Yellowstone Boys and Girls Ranch. These two organizations will split the September proceeds and use them to further their similar missions of youth advocacy. Please help us support this phenomenal organizations!



Bread. The way it ought to be.



GOOD MORNING TASTE BUDS!
Choose from a variety of our real food, fresh-made breakfast sandwiches grilled to perfection on our handcrafted breads.



FRESH SEASONS GRAIN BOWL!
An amazing combination of kale and mixed greens, sliced almonds, sunflower seeds, crumbled cheese, and seasonal fresh fruit. Tossed with toasted wheat, quinoa, and our house-made balsamic vinaigrette.



AUTUMN APPLE BREAD! *Blending apples, sunflower seeds, golden raisins, oats, maple syrup and nutmeg.*



Dillon, Montana has been the home of Great Harvest Franchising for nearly thirty years. Several years ago we made the decision to re-vamp our training and open the doors of the Dillon bakery to our community more often. All proceeds of our community bake days support this community and make it stronger. We are excited to bring this tradition to you, our neighbors and friends, and train the next crop of passionate small business owners and whole grain bread ambassadors.

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*