

- ♥ 100% whole grain
a good source of fiber
- * Made with whole grains



BREADSMITH®

HAND MADE. HEARTH BAKED.™

Daily Breads

♥ 100% Whole Wheat	\$5.45
Ciabatta	5.45
Country Buttertop	6.25
French	4.50
French Baguette	4.25
* French Peasant	5.45
Rustic Italian	5.15
Sourdough	5.75
Rolls and Buns	.80 - 1.00

Special Features

Biscotti	6.95
Brownies	2.50
Cinnamon Claws	1.50
Coffee Cakes	3.00/7.95
Cookies	.90 or 6 for 5.00
Dessert Breads	7.65
Dog Bones	.65
Muffins	2.25
Pie Breads	7.85
Pizza Dough	3.65
Scones	2.25
Sweet Swirls	2.00

Monday

* Marathon Multigrain	6.25
Raisin Cinnamon	6.75
* Traditional Rye	6.25

Tuesday

Brioche	7.50
Deli Rye	6.25
Honey Raisin Pecan	7.50
* Honey Wheat	5.95
* Marathon Multigrain	6.25
Pepperoni Bread	8.50
* Traditional Rye	6.25

Wednesday

Deli Rye	\$6.25
* Honey Oat Bran with Cranberries	7.25
* Marathon Multigrain	6.25
Raisin Cinnamon	6.75
* Rosemary Multigrain Sandwich	6.25
Russian Rye	6.25

Thursday

Cinnamon Swirl	6.95
Deli Rye	6.25
Garlic Onion	6.25
Garlic Onion Parmesan	7.65
* Marathon Multigrain	6.25
Raisin Walnut	7.50
* Traditional Rye	6.25

Friday

Brioche	7.65
Challah	6.95
Deli Rye	6.25
Honey Raisin Pecan	7.50
* Honey Wheat	5.95
* Multigrain	6.25
Pepperoni Bread	8.50

Saturday

English Muffin Bread	5.25
Focaccia	6.25
* Marathon Multigrain	6.25
Pain au Chocolat	7.25
Raisin Cinnamon	6.75
Russian Rye	6.25

Sunday

Cheddar Sourdough	7.50
Cinnamon Swirl	6.95
* Honey Oat Bran with Cranberries	7.25
Honey Raisin Pecan	7.50
* Multigrain	6.25
Semolina	6.25
* Traditional Rye	6.25

Monday 7:00 - 6:00
 Tuesday - Friday 7:00 - 7:00
 Saturday 7:00 - 5:00
 Sunday 7:00 - 2:00

♥ **Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol may help reduce the risk of heart disease.**

32 North Ave. West • Cranford, NJ 07016 • (908) 276-2155 • Fax: (908) 276-3155



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Keeping Your Bread Fresh

Great bread is made without preservatives. Follow these simple steps to maintain your bread's fresh-from-the-oven goodness.

- If unsliced, keep the bread in a paper bag at room temperature.
- Once the bread is cut, place the sliced side down on a flat surface to retain moisture.
- To warm and re crisp: remove from plastic bag and place in 350° oven for 10 minutes.
- For best results, we recommend immediately freezing any portion that will not be used within 3 days in a plastic bag. Your bread will keep in the freezer for up to 3 months (see instructions below).



Slicing Your Bread

Follow these steps for slicing your bread.

- We recommend a high quality serrated bread knife with a steady grip. Check with your local Breadsmith or any finer department store for suggestions.
- Slice with a gentle, sawing motion.

CAUTION: Please do not attempt to slice frozen bread as it is easy to cut yourself if the knife slips.



Freezing Instructions

Storing your bread in plastic will soften the crust.
To re crisp, follow directions below.

- Freeze (up to 3 months) in a plastic bag with the air squeezed out as much as possible.
- Thaw in the unopened plastic bag at room temperature (bread will reabsorb the ice crystals).
- To warm and re crisp: remove from the plastic bag and place in a 350° oven for 10 minutes.