

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



**BREADSMITH®**  
HAND MADE. HEARTH BAKED.™

*Daily Breads*

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French Baguette	\$3.65
French Batard	3.80
French Boule	3.65
* French Peasant	4.45
Rustic Italian	4.50
Sourdough	4.25

*Daily Features*

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Cinnamon Pull-Apart	6.70
Coffee Cakes	7.80
Cookies	1.25
Muffins	1.50
* Multigrain	4.45
Scones	1.75

*Monday*

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Apple Pie Bread	6.70
* Caraway Rye	4.45
* Honey Wheat	4.80
Honey White	4.55
• Honey Whole Wheat	4.80
* Multigrain	4.45
Pepperjack Sourdough•	7.50
Pepperjack Sourdough Rolls	1.50
Pepperoni Bread•	7.50
Pepperoni Rolls	2.00

Gluten Free Breads baked fresh every  
2nd and 4th Tuesday of each month.

*\*Gluten Free Bread is made in a  
non-gluten free environment.*

- We encourage you to order these  
breads in advance.

**2674 South Oneida Street  
Green Bay, WI 54304  
(920) 405-3107**

**Monday - Friday 6:30 - 6:00  
Saturday 6:30 - 4:00  
Sunday Closed**

*The first breads are ready by 6:30am.  
The full line-up is ready by 9:00am.*

*Tuesday*

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Cheddar Sourdough•	\$7.50
Cheddar Sourdough Roll	1.50
Cherry Pie Bread	6.70
Country Buttertop	5.05
Flax Seed	4.70
* Honey Oat Bran	4.45
• Honey Sunflower Whole Wheat	5.00
* Multigrain	4.45
Soup Bowls	1.50
Sundried Tomato	7.50

*Wednesday*

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Apple Pie Bread	6.70
* Caraway Rye	4.45
* Honey Wheat	4.80
Honey White	4.55
• Honey Whole Wheat	4.80
Mini Batard	1.50
* Multigrain	4.45
Pepperjack Sourdough•	7.50
Pepperjack Sourdough Rolls	1.50
Pepperoni Bread•	7.50
Pepperoni Roll	2.00

*Thursday*

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Caraway Rye	4.45
Cheddar Sourdough•	7.50
Cheddar Sourdough Roll	1.50
Cherry Pie Bread	6.70
Country Buttertop	5.05
Flax Seed	4.70
* Honey Oat Bran	4.45
• Honey Sunflower Whole Wheat	5.00
* Multigrain	4.45
Raisin Cinnamon	5.55
Sundried Tomato	7.50

- 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.

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### Friday

Apple Pie Bread	\$6.70
* Caraway Rye	4.45
* Granola Bread	5.60
* Honey Wheat	4.80
Honey White	4.55
• Honey Whole Wheat	4.80
* Multigrain	4.45
Pepperjack Sourdough•	7.50
Pepperjack Sourdough Rolls	1.50

### Saturday

Caraway Rye	4.45
Cherry Pie Bread	6.70
Country Buttermilk	5.05
* Flax Seed Farmer's Wheat w/ Cranberries	5.95
* Honey Oat Bran	4.45
• Honey Sunflower Whole Wheat	5.00
* Multigrain	4.45

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### Keeping it 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.
- For best results, we recommend immediately freezing any portion that will not be used within three days in a plastic bag. Your bread will keep in the freezer for up to three months.
- To warm and recrisp: remove from plastic bag and place in 350° oven for 10 minutes.

### Freezing Instructions

Storing your bread in plastic will soften the crust. To recrisp, 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 recrisp: remove from the plastic bag and place in a 350° oven for 10 minutes.

- **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.**