

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



## BREADSMITH®

HAND MADE. HEARTH BAKED.™

### Daily Breads

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

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

### Monday

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

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

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

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.

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



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

### 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

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

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.

### 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.