

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



BREADSMITH
HAND MADE. HEARTH BAKED.™

Daily Breads

Ciabatta	\$4.75
French	3.95
French Baguette	3.50
★ French Peasant	4.75
Rustic Italian	4.50
★ Soft Wheat Sandwich Bread	4.95
Sourdough	4.75
Rolls and Buns	.70 - .90

Tuesday

♥ 100% Whole Wheat (soft crust)	4.95
Country Butterscotch (soft crust)	4.95
★ Farmer's Wheat	4.95
Honey Raisin Pecan (soft crust)	6.25
★ Multigrain Sandwich Bread	4.95
Traditional Rye	4.95

Wednesday

Cheddar Jalapeño Sourdough	5.95
Country Butterscotch (soft crust)	4.95
★ Honey Oat Bran (soft crust)	4.95
★ Marathon Multigrain	4.95
Raisin Cinnamon	5.95
Rosemary Garlic Ciabatta	4.95
Russian Rye	4.95

Thursday

Cinnamon Swirl	5.95
Country Butterscotch (soft crust)	4.95
★ Honey Wheat (soft crust)	4.95
♥ Multigrain Whole Wheat	4.95
Pepperoni Bread	6.50
★ Raisin Cinnamon Walnut	6.50
Traditional Rye	4.95

Monday	Closed
Tuesday - Friday	7:00 - 6:00
Saturday	7:00 - 5:00
Sunday	8:00 - 4:00

Friday

♥ 100% Whole Wheat (soft crust)	\$4.95
Country Butterscotch (soft crust)	4.95
Egg Challah	5.95
Focaccia (soft crust)	7.95
Focaccia with Parmesan (soft crust)	5.75
Honey Raisin Pecan (soft crust)	6.25
★ Multigrain Sandwich Bread	4.95
★ Traditional Rye	4.95

Saturday

Cheddar Sourdough	5.95
Country Butterscotch (soft crust)	4.95
Freedom Bread (soft crust)	6.75
Greek Olive Ciabatta	6.25
★ Honey Wheat (soft crust)	4.95
★ Marathon Multigrain	4.95
♥ Raisin Cinnamon Whole Wheat (soft crust)	5.95
Traditional Rye	4.95

Sunday

Country Butterscotch (soft crust)	4.95
★ Marble Rye	4.95
♥ Multigrain Whole Wheat	4.95
Raisin Cinnamon	5.95
Tuscan Herb Formaggio	5.95

Special Features

Cinnamon Buns	2.75
<i>Friday, Saturday and Sunday only</i>	
Cinnamon Claws	1.35
Coffee Cakes	2.65/7.95
Cookies	.85 or 6 for 5.00
Dessert Breads	6.50
Dog Bones	.85
Muffins	1.95
Pizza Dough	3.00
Scones	1.85

♥ 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.

2831 N. Power Road • Mesa, Arizona 85215
Located on the Northeast Corner of Power and McDowell in the Village at Las Sendas
(480) 981-7600 • Fax: (480) 981-7601



BREADSMITH®

HAND MADE. HEARTH BAKED.™

Keeping It Fresh

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

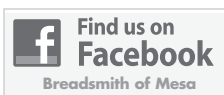
- If unsliced, keep the bread in a paper bag at room temperature.
- Once the bread is cut, place the sliced side down on a flat surface to retain moisture.
- For best results, we recommend immediately freezing any portion that will not be used within three days in a plastic bag. Your bread will keep in the freezer for up to three months.

Freezing Instructions

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

- Freeze (up to three 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.

Sign up for our email club to receive monthly updates, special offers, recipes and more!



Monday	Closed
Tuesday - Friday	7:00 - 6:00
Saturday	7:00 - 5:00
Sunday	8:00 - 4:00

2831 N. Power Road • Mesa, Arizona 85215

Located on the Northeast Corner of Power and McDowell in the Village at Las Sendas
(480) 981-7600 • Fax: (480) 981-7601