

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



BREADSMITH®

HAND MADE. HEARTH BAKED.™

Daily Breads

♥ 100% Whole Wheat	\$4.95
Apple Pie Bread	5.95
Asiago Cheese Bread	3.15
Ciabatta	4.65
Country Buttermilk	4.75
* Dark Rye	4.65
Asiago Cheese Bread	3.15
Focaccia	4.95
French Baguette	3.25
* French Peasant	4.50
* Honey Wheat	4.50
Honey White	4.50
* Marble Rye	4.65
♥ Multigrain Whole Wheat	4.95
Rustic Italian	3.95
Sesame Seed Italian	4.50
Sourdough	4.50
* Traditional Rye	4.65
White or *Wheat Pizza Dough	2.75

Monday

Cinnamon Spice	5.95
Flax Seed	4.75
* Honey Oat Bran	4.75
Maple Walnut	5.95
* Multigrain	4.50
Raisin Cinnamon	5.50
Tuscan Rustica	4.75

Tuesday

Babka	7.95
Brioche	6.95
* Granola Bread	5.50
Pretzel Bread	4.95
♥ Raisin Cinnamon Whole Wheat	5.50
* Raisin Walnut	5.95
* Rosemary Multigrain Sandwich	4.50
Tomato Basil	5.95

Wednesday

English Muffin Bread	\$4.65
♥ Honey Sunflower Whole Wheat	4.95
* Multigrain	4.50
Onion Poppyseed	4.95
Raisin Cinnamon	5.50

Thursday

Brioche	6.95
Greek Olive	5.95
* Marathon Multigrain	4.75
* Raisin Walnut	5.95
Rosemary Garlic Ciabatta	5.25

Friday

Chocolate Bread	5.95
Focaccia	4.95
Honey Challah	5.50
Honey Raisin Pecan	5.95
* Multigrain	4.50
* Stoneground Wheat	4.50
Vanilla Egg Challah	5.75

Saturday

Brioche	6.95
Cheddar Sourdough	5.95
* Farmer's Wheat	4.75
Greek Olive Ciabatta	5.75
Irish Soda Bread	5.95
* Raisin Cinnamon Walnut	5.95
♥ Raisin Cinnamon Whole Wheat	5.50
* Raisin Sunflower	5.50

Sunday

Freedom Bread	6.95
Honey Raisin Pecan	5.95
* Multigrain	4.50
♥ Raisin Cinnamon Whole Wheat	5.50

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Dessert Breads

<i>Monday</i>	
Pumpkin	\$5.75
Pumpkin Chocolate Chip	5.95
<i>Tuesday</i>	
Blueberry Lemon	5.75
<i>Wednesday</i>	
Banana	5.75
Banana Chocolate Chip	5.95
<i>Friday</i>	
Apple Cinnamon Walnut	5.75
<i>Saturday</i>	
Cranberry Orange	5.75

Sweets

Brownie	1.95
Coffee Cakes	6.95
Cookies	1.85
<i>Chocolate Chip, Peanut Butter, Oatmeal Raisin & Sugar</i>	
Scones	1.85
<i>Chocolate Chip & Currant</i>	

Monday – Friday 7:30 - 7:00
Saturday 8:00 - 6:00
Sunday 9:00 - 5:00

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.
- 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 re crisp: remove from plastic bag and place in 350° oven for 10 minutes.

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.

♥ **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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