

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



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

### Daily Breads

♥ 100% Whole Wheat	4.95
Asiago Cheese Bread	3.15
Ciabatta	4.65
Country Buttersop	4.75
* Dark Rye	4.65
French	3.50
French Baguette	3.25
* French Peasant	4.50
* Honey Wheat	4.50
Honey White	4.50
Italian	3.95
* Marble Rye	4.65
♥ Multigrain Whole Wheat	4.95
Sesame Seed Italian	4.50
Sourdough	4.50
* Traditional Rye	4.65
White or *Wheat Pizza Dough	2.75

### Monday

Apple Pie Bread	5.95
Flax Seed	4.75
* Honey Oat Bran	4.75
* Multigrain	4.50
Raisin Cinnamon	5.50
Tuscan Rustica	4.75

### Tuesday

Babka	7.95
Brioche	6.95
* Granola Bread	5.50
* Rosemary Multigrain Sandwich	4.50
♥ Raisin Cinnamon Whole Wheat	5.50
* Raisin Sunflower	5.50

Mon. - Fri. 10am - 8pm  
Sat. - Sun. 8am - 6pm

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### Dessert Breads

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

### Sweets

Brownie	1.95
Coffee Cakes	6.95
Cookies	1.85
<i>Chocolate Chip, Peanut Butter, Oatmeal Raisin &amp; Sugar</i>	
Scones	1.85 each or 6 for 8.00
<i>Chocolate Chip &amp; Currant</i>	

### 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: place in 350° oven for 10 minutes.
- For best results, we recommend freezing in a plastic bag within 24 hours (see below).

### Freezing Instructions

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

- Freeze (up to 2 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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