

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



BREADSMITH®

HAND MADE. HEARTH BAKED.™

Daily Breads

Ciabatta	\$4.50
French Baguette (plain or seeded)	3.25
French Batard	1.25
French	3.50
* French Peasant	4.25
Rustic Italian	4.25
Sourdough	4.50
* Traditional Rye Rolls	4.75 .70-.90

Monday

♥ 100% Whole Wheat (soft crust)	4.50
Cinnamon Swirl	5.75
Flatbread	3.75
* Honey Oat Bran (soft crust)	4.50
Honey Raisin Pecan	5.95
Honey White (soft crust)	4.50
* Multigrain	4.75
Tuscan Herb Formaggio	5.25

Tuesday

♥ 100% Whole Wheat (soft crust)	4.50
Brioche (soft crust)	4.95-5.95
Country Buttermilk (soft crust)	4.75
Freedom Bread	6.75
* Honey Wheat (soft crust)	4.50
* Marathon Multigrain	4.75
Pain au Chocolat	5.75
Raisin Cinnamon	5.75

Wednesday

♥ 100% Whole Wheat (soft crust)	\$4.50
Apple Pie Bread	1.95/5.95
Cheddar Sourdough	5.25
Flax Seed	4.75
Garlic Herb Flatbread	3.75
Honey White (soft crust)	4.50
* Multigrain	4.75
* Raisin Walnut	6.50

Thursday

♥ 100% Whole Wheat (soft crust)	4.50
Brioche (soft crust)	4.95-5.95
Cinnamon Swirl	5.75
Country Buttermilk (soft crust)	4.75
* Honey Oat Bran (soft crust)	4.50
* Multigrain Sandwich Bread	4.75
Raisin Cinnamon	5.75

Friday

♥ 100% Whole Wheat (soft crust)	4.50
English Muffin Bread	4.50
Honey Raisin Pecan	5.95
* Honey Wheat (soft crust)	4.50
* Multigrain	4.75
Pepperoni Bread	6.25
Vanilla Egg (soft crust)	5.25
Vanilla Egg Challah (soft crust)	5.95

Monday – Friday 7:00 - 7:00

Saturday 7:00 - 6:00

Sunday 8:00 - 3:00

- ♥ 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.

418 E. Silver Spring Drive • Whitefish Bay, WI 53217 • (414) 962-6203

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Saturday

♥ 100% Whole Wheat (soft crust)	\$4.50
Apple Pie Bread	1.95/5.95
Brioche (soft crust)	4.95-5.95
Country Buttermilk (soft crust)	4.75
Farmer's Wheat	4.75
* Marathon Multigrain	4.75
Pretzel Bread	4.50
* Raisin Cinnamon Walnut	6.50

Sunday

Cheddar Sourdough	5.25
Country Buttermilk (soft crust)	4.75
English Muffin Bread	4.50
* Granola Bread (soft crust)	5.50
♥ Honey Sunflower Whole Wheat	4.75
* Multigrain Sandwich Bread	4.75
* Raisin Walnut	6.50

Sweets

Almond Chocolate Sticks	1.50
Cinnamon Claws	1.25
Coffee Cake - Family Size	7.50
Coffee Cake - Individual Size	2.50
Cookies	.80 or 6 for 4.00
Muffins	1.75
Scones	1.75
Sweet Swirls (Fri/Sat/Sun only)	1.50

Dessert Breads

Banana	5.95
Banana Chocolate Chip	6.25
Cranberry Orange	5.95
Pumpkin	5.95
Pumpkin Chocolate Chip	6.25

**FREE PARKING AVAILABLE
BEHIND THE STORE!**

Specialty Items

Basket with Stuffing	\$7.00
<i>Custom made by advance order only. Your Choice of Contents a la carte.</i>	
Biscotti	5.50
Croutons	2.95
Garlic Cobblestone	4.95
* Granola	6.75
Pizza Dough	2.95

Bake dough with toppings at 400°-425° for approx. 15-25 minutes (ovens may vary).

Hamburger Buns, Hot Dog Buns, and Pull-Apart Dinner Rolls available by special order.

Alterra Coffee

One Pound <i>plus tax</i>	11.95
Half Pound <i>plus tax</i>	6.95
Freshly Brewed by the Cup	1.50

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.

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