

# Artisan Breads

## MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2002



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

### DAILY BREADS

- ♥100% Whole Wheat 5.75
- Baguettes 3.50
- Country Buttermilk 5.95
- French 4.50
- ★French Peasant 5.25
- Focaccias 5.95-9.95
- Rustic Italian 4.75
- ★Soft Wheat Sandwich Bread 4.50
- Soft White Sandwich Bread 4.50
- Sourdough 5.75

### SWEETS & SPECIALTY

- Bostock, Sweet Swirls 2.25
- Brownies 2.95
- Cinnamon Claws 1.75
- Coffee Cakes 9.50
- Cookies 1.25 or 6 for 6.25
- Dessert Breads 7.95
- Dog Bones .75
- ★Granola 6.95
- Hamburger/Hot Dog Buns 3.50
- Muffins 2.50
- Pizza Dough 3.50
- Scones 2.50

### WEEKLY

#### Monday

- Ciabatta 5.50
- ★Farmer's Wheat 5.75
- ♥Honey Sunflower Whole Wheat 5.75
- Raisin Cinnamon 7.25
- ♥Sourdough Whole Grain 5.75

#### Tuesday

- ★Honey Wheat 5.75
- ★Marathon Multigrain 5.75
- ♥Raisin Cinnamon Whole Wheat 7.25
- Rosemary Garlic Ciabatta 5.75
- ★Traditional Rye 5.75

#### Wednesday

- Cheddar Jalapeño Sourdough 6.95
- Cheddar Sourdough 6.95
- Ciabatta 5.50
- ★Honey Oat Bran 5.75
- ★Power Bread 5.75
- Raisin Cinnamon 7.25
- Russian Rye 5.75

#### Thursday

- ★Farmer's Wheat 5.75
- ★Icelandic Brown Bread 6.25
- ★Raisin Walnut 7.25
- Rosemary Garlic Ciabatta 5.75

[ We make the finest breads in the time-honored traditional way, by hand without additives or preservatives, using only the best ingredients. ]

**BREAD THE WAY IT WAS MEANT TO BE.**

1617 32nd Avenue South • Fargo  
701.478.8000  
[www.breadsmith.com](http://www.breadsmith.com)

Monday – Friday 7:00 - 7:00  
Saturday 7:00 - 4:00  
Sunday Closed



# WEEKLY CONTINUED

## Friday

- Brioche 7.50
- Brioche Mini Flute 6.75
- Ciabatta 5.50
- Cinnamon Buns 4-pack 7.95
- ★Honey Wheat 5.75
- Honey White Challah 6.50
- ★Marathon Multigrain 5.75
- ♥Raisin Cinnamon Whole Wheat 7.25
- ★Traditional Rye 5.75

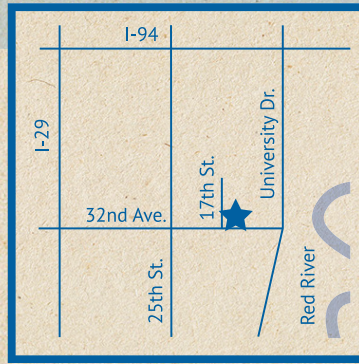
## Saturday

- Cinnamon Buns 4-pack 7.95
- ★Honey Oat Bran 5.75
- ★Raisin Cinnamon Walnut 7.25
- Rosemary Garlic Ciabatta 5.75
- Russian Rye 5.75
- ♥Seeded Whole Wheat 5.75
  
- ♥ 100% whole grain
- ★ Made with whole grains

Check for in-store specials and ask about our vegan menu options.

## LOCATION

**1617 32nd Avenue South**  
Located in the Southparke Center  
next to Papa Murphy's and  
Badinger Chiropractic,  
across from Hair Success



## BREAD CARE TIPS

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

- If unsliced, keep loaf in a paper bag at room temperature.
- Once bread is cut, place sliced side down on a flat surface to retain moisture.
- To warm and re crisp, place unbagged loaf in a 350° oven for 10 minutes.
- For best results, immediately freeze any portion that will not be used within three days in a plastic bag for up to three months.

*Sign up for our Email Club* • Members of our email club receive monthly updates, special offers, recipes and more. Sign up in store or at [www.breadsmith.com](http://www.breadsmith.com).

*Our Promise* • Our goal is to provide you the highest quality artisan breads and sweets. Please let us know if you are not satisfied for any reason with your Breadsmith experience.

*Supporting the Community* • We support local organizations with fundraisers and special events, and at the end of each day we donate our unsold bread to those in need. If you know a charitable organization that could benefit from our service, please let us know.



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**To reserve any size order, call 701.478.8000**

Find bread descriptions, recipes, nutritional info and more at [www.breadsmith.com](http://www.breadsmith.com).

Find us on **Facebook**   
Breadsmith of Fargo

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