

# Artisan Breads

## MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2002



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

### DAILY BREADS

- ♥100% Whole Wheat 6.25
  - Baguettes 4.50
  - Country Buttersop 6.25
  - French 5.25
- ★French Peasant 5.75
- ★Honey Wheat 6.25
  - Rustic Italian 5.25
- ★Soft Wheat Sandwich Bread 5.25
  - Soft White Sandwich Bread 5.25
  - Sourdough 5.95

### SWEETS & SPECIALTY

- Bars 3.25
- Cinnamon Claws 320 cal 1.95
- Coffee Cakes 9.95
- Cookies 230-260 cal 1.25 or 6 for 6.25
- Dessert Breads 8.75
- Dog Bones .95
- ★Granola 7.95
- Hamburger/Hot Dog Buns 3.95
- Muffins 440-530 cal 2.95
- Pizza Dough 4.25
- Scones 400-440 cal 2.95

### WEEKLY

#### Monday

- Ciabatta 5.75
- ★Farmer's Wheat 6.25
- Russian Rye 6.25

#### Tuesday

- ★Marathon Multigrain 6.25
- Rosemary Garlic Ciabatta 5.95
- Russian Rye 6.25

#### Wednesday

- Cheddar Jalapeño Sourdough 7.50
- Cheddar Sourdough 7.50
- Ciabatta 5.75
- ★Honey Oat Bran 6.25
- Pie Breads 7.95
- ★Power Bread 6.25
- Russian Rye 6.25

#### Thursday

- ★Farmer's Wheat 6.25
  - Garlic Onion Parmesan 7.50
- ★Icelandic Brown Bread 6.50
- ★Raisin Walnut 7.75
  - Rosemary Garlic Ciabatta 5.95
  - Russian Rye 6.25

[ 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 - 6:00  
Saturday 7:00 - 4:00  
Sunday Closed



# WEEKLY CONTINUED

## Friday

- Brioche 7.95
- Ciabatta 5.75
- Cinnamon Buns 4-pack 8.25
- ★Marathon Multigrain 6.25
- Raisin Cinnamon 7.75
- Russian Rye 6.25
- Vanilla Egg Challah 6.95

## Saturday

- Cinnamon Buns 4-pack 8.25
- ★Farmer's Wheat 6.25
- ★Honey Oat Bran 6.25
- ★Raisin Cinnamon Walnut 7.75
- Rosemary Garlic Ciabatta 5.95
- Russian Rye 6.25

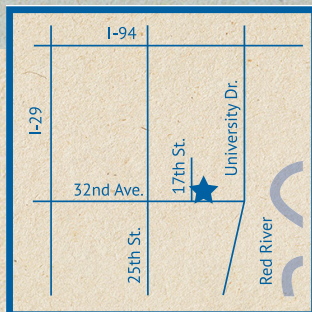
- ♥ 100% whole grain
- ★ Made with whole grains

Check for in-store specials and ask about our vegan menu options.  
2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.

## LOCATION

### 1617 32nd Avenue South

Located in the Southparke Center at the corner of 17th Street and 32nd Avenue South between Papa Murphy's and Badinger Chiropractic.



## 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 recrisp, 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 BreadsSmith 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.

**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).



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Breadsmith of Fargo

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