

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1997



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

- Country Buttermilk 5.75
- French 4.50
- French Baguette 3.50
- French Batard 3.95
- ★French Peasant 4.95
- Honey White 5.25
- ★Multigrain 5.50
- Rustic Italian 4.95
- Sourdough 4.95
- ★Traditional Rye 5.25

SWEETS & SPECIALTY

- Assorted Biscotti 6.95
- Brioche Sweets 220-230 cal 2.50
- Cinnamon Pull-Aparts 7.25
- Coffee Cakes 8.95
- Cookies 540-610 cal 2.30
- Crostini 4.50
- Dessert Breads 6.95-7.50
- ★Granola 7.25
- Hamburger/Hot Dog Buns 3.25-3.50
- Muffins 310-500 cal 2.75
- Mini Pie Breads 390-430 cal 3.50
- Pie Breads 7.25
- Pizza Dough 3.75
- Pull-Aparts 4.50
- Rolls 230-390 cal .75 - .95
- Scones 400-450 cal 2.40

WEEKLY

Monday

- ★Honey Oat Bran 5.50
- ♥Honey Whole Wheat 5.50
- ★Marathon Multigrain 5.75
- Raisin Cinnamon 6.25

Tuesday

- Cuban Bread 4.95
- ★Farmer's Wheat 5.10
- ★Honey Oat Bran 5.50
- ★Power Bread 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.

2325 Holmgren Way • Green Bay
920.405.3107

345 Cardinal Lane • Howard
920.434.1811

www.breadsmith.com

Monday – Friday 6:30 - 6:00
Saturday 6:30 - 4:00
Sunday Closed

WEEKLY CONTINUED

Wednesday

- ★Cranberry Walnut 7.25
- ★Honey Oat Bran 5.50
- ♥Honey Whole Wheat 5.50
- Pull-Aparts 4.50

Thursday

- Ciabatta 4.95
- Flax Seed 4.75
- ♥Honey Sunflower Whole Wheat 5.50
- ★Honey Wheat 5.50
- ★Swedish Limpa Rye 4.95

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

Friday

- ★Granola Bread 6.50
- ★Honey Oat Bran 5.50
- ♥Multigrain Whole Wheat 5.50
- Russian Rye 5.25

Saturday

- Asiago Cheese Bread 6.25
- ★Honey Oat Bran 5.50
- ★Power Bread 5.75
- Soft White Sandwich Bread 5.25

SPECIAL ORDER

- Asiago Cheese Bread 6.25
- Cinnamon Swirl 6.50
- Pepperoni Bread 6.50

- Pull-Aparts 4.50
- Soup Bowls 1.95
- Tuscan Herb Formaggio 6.50

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.

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.

*To reserve any size order, call 920.405.3107 (Green Bay)
or 920.434.1811 (Howard)*

Find bread descriptions, recipes, nutritional info and more at www.breadsmith.com.



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Find us on Facebook 
Breadsmith of Green Bay

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