

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1995



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

- ★100% Whole Wheat 5.95
 - Ciabatta 5.50
 - French 4.95
 - French Baguette *plain or seeded* 4.50
 - French Batard *plain or seeded* 1.75
- ★French Peasant 5.50
 - Rustic Italian *plain or seeded* 5.50
 - Sourdough 5.50
- ★Traditional Rye 5.75

SWEETS & SPECIALTY

- Cinnamon Claws *320 cal* 1.75
- Cinnamon Cobblestone 6.50
- Coffee Cakes 9.50
- Cookies *230-240 cal* 1.25 or 6 for 6.00
- Crostini 5.50
- Croutons 4.75
- Dessert Breads 8.25
- Garlic Cobblestone 6.50
- Hamburger Buns *six-pack* 4.75
- Hot Dog Buns *six-pack* 4.75
- Muffins *90-500 cal* .99/2.95
- Pizza Dough 4.25
- Pull-Aparts 6.25
- Rolls *230-430 cal* .99
- Scones *200-480 cal* 1.95/2.95
- Soup Boules *French* 3.50

Planning a party? Hamburger Buns, Hot Dog Buns and Pull-Aparts are also available by special order.

WEEKLY

Monday

- Country Sourdough 5.50
- ★Honey Oat Bran 5.95
- Honey White 5.95
- ★Multigrain 5.95
- Raisin Cinnamon 6.75

Tuesday

- Country Buttermilk 6.25
- Country Sourdough 5.50
- ★Farmer's Wheat with Cranberries 6.50
- ★Honey Wheat 5.95
- ★Marathon Multigrain 5.95

[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.

4720 S. 76th Street • Greenfield

414.282.9320

www.breadsmith.com

Monday – Saturday 7:00 - 5:00
Sunday Closed

WEEKLY CONTINUED

Wednesday

- Apple Pie Bread 7.75
- Country Sourdough 5.50
- Honey White 5.95
- ★Multigrain 5.95
- ★Raisin Walnut 7.75

Thursday

- Country Buttermop 6.25
- Country Sourdough 5.50
- ★Honey Oat Bran 5.95
- ★Multigrain 5.95
- Raisin Cinnamon 6.75

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

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 414.282.9320

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

Friday

- Challah
- Vanilla Egg 7.75
- Water (Rustic Italian) 7.25
- Knots *260 cal* 1.50
- Country Sourdough 5.50
- English Muffin Bread 5.75
- Honey Raisin Pecan 7.95
- ★Honey Wheat 5.95
- Honey White 5.95
- ★Multigrain 5.95

Saturday

- Apple Pie Bread 7.75
- Country Buttermop 6.25
- ★Cranberry Walnut 7.75
- ★Marathon Multigrain 5.95



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Breadsmith of Greenfield

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