

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1996



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

Apple Pie Bread 7.25
Cheddar Sourdough 5.25
Ciabatta 4.75
Cinnamon Cobblestone 5.25
Cinnamon Swirl 6.25
Country Buttermilk 5.75
French 4.50
French Baguette 1.50/3.50
French Batard 3.95

★French Peasant 4.95
Garlic Cobblestone 4.75
★Honey Oat Bran 5.50
Honey White 5.25
★Multigrain 5.50
★Power Bread 5.75
Rustic Italian 4.95
Sourdough 4.95
★Traditional Rye 5.25

SWEETS & SPECIALTY

Assorted Biscotti 6.95
Cookies 230-260 cal 1.25
Crostini 4.50
Croutons 4.25
Dessert Breads 7.50
★Granola 5.95/7.95

Hamburger/Brat Buns 6 for 3.50
Muffins 380-580 cal 2.50
Pizza Dough White/★Wheat 3.75
Rolls 220-430 cal .75
Scones 360-480 cal 2.50

WEEKLY

Monday

★Cranberry Cherry Honey Wheat 6.25
♥Honey Whole Wheat 5.50
♥Multigrain Whole Wheat 5.50
★Raisin Cinnamon Walnut 6.95

Tuesday

★Cranberry Orange Bread 6.25
Flavored Ciabatta 5.95
♥Honey Sunflower Whole Wheat 5.50

We will gladly reserve items for you when you call ahead.

[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.

670 N. Westhill Boulevard • Appleton
920.830.3307

W3165 Van Roy Road • Appleton
920.882.2253

www.breadsmith.com

Monday – Friday 7:00 - 6:00
Saturday 7:00 - 4:00
Sunday 8:00 - 2:00

WEEKLY CONTINUED

Wednesday

- Brioche 7.25
- Cherry Pie Bread 7.25
- ★Farmer's Wheat 4.95
- Freedom Bread 6.95
- ♥Honey Whole Wheat 5.50
- Pain au Chocolat 6.25
- ★Raisin Cinnamon Walnut 6.95
- Gluten Free Products*

Thursday

- Blueberry Pie Bread 7.25
- ★Cranberry Walnut 7.25
- Dark, Marble Ryes 5.25
- Ethnic Rye Breads 5.50
- Flax Seed 4.75
- ★Granola Bread 6.50
- ♥Honey Sunflower Whole Wheat 5.50
- Raisin Cinnamon 6.25
- Gluten Free Products*

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

*Gluten Free Products are made in a gluten environment.

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 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 or mail club receive monthly updates, special offers, recipes and more. Sign up in store (mail) 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.

To reserve any size order, call 920.830.3307 (Westhill Blvd.)
or 920.882.2253 (Van Roy Rd.)

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

Friday

- Blueberry Pie Bread 7.25
- Challahs 4.95
- Dark, Marble Ryes 5.25
- Focaccia 5.50
- ★Granola Bread 6.50
- ♥Honey Whole Wheat 5.50
- ♥Multigrain Whole Wheat 5.50
- Pretzel Bread 4.95
- ★Raisin Cinnamon Walnut 6.95

Saturday

- Cherry Pecan 7.75
- Cherry Pie Bread 7.25
- ★Dark Rye 5.25
- Focaccia 5.50
- ♥Honey Sunflower Whole Wheat 5.50
- Raisin Cinnamon 5.75

Sunday

- Cherry Pie Bread 7.25
- ★Farmer's Wheat 4.95
- Freedom Bread 6.95
- ♥Honey Whole Wheat 5.50



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Breadsmith of Appleton

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