

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2014



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

- ♥ 100% Whole Wheat 5.50
- Ciabatta 5.50
- Cinnamon Cobblestone 5.95
- Cinnamon Swirl 5.95
- Country Buttermop 5.50
- French Baguette *plain, seeded or Epi* 3.75
- French Batard *plain or seeded* 1.75
- French 4.25
- ★ French Peasant 4.95
- Garlic Cobblestone 5.95
- Honey White 4.95
- Rustic Italian 4.75
- Sourdough 5.25

SWEETS & SPECIALTY

- Biscotti 5.95
- Bostock *Sunday* 1.95
- Brioche Sweet Swirls *Saturday* 1.25
- Brownies 2.95
- Cinnamon Buns *Friday through Sunday* 2.75
- Cinnamon Claws 1.75
- Cookies 1.25 or 6 for 5.00
- Croissants 2.50/2.75
- Dessert Breads 6.95
- Focaccia 5.50
- ★ Granola 6.95
- Muffins 1.95
- Pizza Dough *White or ★Wheat* 2.95
- Rolls 1.00
- Scones 1.95
- Soft Buns 2.95/3.95

WEEKLY

Tuesday

- ★ Honey Oat Bran 5.50
- ★ Multigrain 5.95
- Raisin Cinnamon 6.95
- Rosemary Garlic Ciabatta 5.75
- ★ Traditional Rye *plain or salted* 5.50

Wednesday

- Deli Rye *plain or salted* 5.25
- ★ Honey Stoneground Wheat 5.50
- ★ Raisin Cinnamon Walnut 6.95
- ★ Rosemary Multigrain Sandwich 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.

3500 Michigan Avenue • Cincinnati
513.321.6300
www.breadsmith.com

Tuesday – Friday 7:00 – 6:00
Saturday 7:00 – 5:00
Sunday 8:00 – 3:00
Monday Closed

WEEKLY CONTINUED

Thursday

- Honey Raisin Pecan 6.95
- ♥ Multigrain Whole Wheat 5.95
- Rosemary Garlic Ciabatta 5.75
- ★ Traditional Rye *plain or salted* 5.50

Friday

- ★ Dark Rye *plain or salted* 5.50
- ★ Marathon Multigrain 5.95
- Raisin Cinnamon 6.95
- Semolina Bread 5.25
- Vanilla Egg Challah 2.95/3.95/6.95

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

Saturday

- Brioche 6.95
- Deli Rye *plain or salted* 5.25
- Deli Rye Sticks 1.75
- English Muffin Bread 5.25
- Power Bread 6.95
- ★ Raisin Cinnamon Walnut 6.95
- ★ Rosemary Multigrain Sandwich Bread 5.75
- ♥ Seeded Whole Wheat 5.95

Sunday

- Honey Raisin Pecan 6.95
- ★ Honey Wheat 5.50
- ★ Marathon Multigrain 5.95
- Pretzel Bread *everything or salted* 5.25
- Pretzels 1.00/2.50
- Rosemary Garlic Ciabatta 5.75
- Sauerkraut Rye *plain or salted* 5.25

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 513.321.6300

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



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Find us on Facebook 
Breadsmith of Cincinnati

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