

# Artisan Breads

## MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1995



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

### DAILY BREADS

- ♥100% Whole Wheat 4.95
- Cheddar Sourdough 2.75
- ★Cranberry Walnut Multigrain 6.95
- French 4.75
- French Baguette 3.50
- ★French Peasant 4.95
- ★Honey Oat Bran 4.95
- Honey White 4.95
- ★Multigrain 4.95
- Rustic Italian 4.75
- Sourdough 4.95
- ★Traditional Rye 4.95

### SWEETS & SPECIALTY

- Brownies 2.75
- Cinnamon Bun 2.50
- Cookies 1.95
- Dessert Breads 6.95-7.95
- Banana, Banana Chocolate Chip, Cranberry Orange, Pumpkin, Pumpkin Chocolate Chip, Zucchini Walnut.*
- Muffins 2.50
- Pie Breads 7.50
- Rolls .95
- Scones 2.75
- Sweet Swirl 2.75

### WEEKLY

#### Monday

- Country Buttermilk 5.25
- Cinnamon Swirl 6.95

#### Tuesday

- Ciabatta 4.95
- ★Honey Wheat 4.95
- Raisin Cinnamon 5.95
- ★Raisin Walnut 6.95

[ 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.**

664 Central Avenue • Highland Park  
121 N. 2nd Street • St. Charles  
847.432.3330  
[www.breadsmith.com](http://www.breadsmith.com)

Monday – Friday 7:00 - 6:00  
Saturday 7:00 - 5:00  
Sunday Closed

# WEEKLY CONTINUED

## Wednesday

- Ciabatta 4.95
- Cinnamon Swirl 6.95
- Country Buttermilk 5.25
- ★Farmer's Wheat 5.25
- ★Honey Wheat 4.95

## Thursday

- Ciabatta 4.95
- English Muffin Bread 5.25
- Honey White Challah 5.25
- Pretzel Bread 5.25
- Vanilla Egg Challah 5.75
- Vanilla Egg Challah with Raisins 5.95

## Friday

- Ciabatta 4.95
- Cinnamon Swirl 6.95
- Country Buttermilk 5.25
- Honey White Challah 5.25
- Honey White Challah with Raisins 5.75
- ★Honey Wheat 4.95
- Raisin Cinnamon 5.95
- ★Raisin Walnut 6.95
- Vanilla Egg Challah 5.75
- Vanilla Egg Challah with Raisins 5.95

## Saturday

- Ciabatta 4.95
- Cinnamon Swirl 6.95
- Country Buttermilk 5.25
- ★Honey Wheat 4.95

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

## 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 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 847.432.3330**

Find bread descriptions, recipes, nutritional info and more at [www.breadsmith.com](http://www.breadsmith.com).



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Breadsmith of St. Charles

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