

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2015



BREADSMITH

DAILY BREADS

- ♥100% Whole Wheat 7.50
- Ciabatta 7.50
- Country Buttermop 7.95
- French 7.50
- French Baguette 5.75

- ★French Peasant 7.75
- ★Power Bread 8.95
- Rustic Italian 7.75
- Sourdough 7.75
- ★Traditional Rye 8.50

SWEETS & SPECIALTY

- Biscotti 9.25
- Cinnamon Claws 320 cal 3.50
- Cinnamon Cobblestone 10.50
- Cookies 450-470 cal 3.50
- Dessert Breads 13.25

- Focaccia 7.95
- Original Coffee Cakes 14.00
- Pizza Dough 5.75
- Rolls/Buns 230-360 cal 1.75
- Scones 400-440 cal 3.95

WEEKLY

Tuesday

- Honey Raisin Pecan 8.95
- ★Marathon Multigrain 7.75

Wednesday

- Apple Pie Bread 10.25
- Pretzel Bread 7.75
- Pretzels 260 cal 3.50

[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.

10355 N. La Cañada Drive • Oro Valley
520.219.7985
www.breadsmith.com

Monday Closed
Tuesday – Saturday 8:00 - 4:00
Sunday 9:00 - 2:00

WEEKLY CONTINUED

Thursday

Cranberry Orange 8.25
Cuban Bread 7.75

Friday

Cheddar Jalapeño Sourdough 8.50
★Marathon Multigrain 7.75

Saturday

Apple Pie Bread 10.25
Freedom Bread 8.95
Icelandic Brown Bread 8.25

Sunday

★Cranberry Walnut 8.95
♥Marathon Multigrain 7.75

- ♥ 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.

Join Breadsmith Rewards • Earn points any way you order, on every purchase you make. Get exclusive deals on your scratch-made favorites. Download our app or join at breadsmith.com/rewards

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 520.219.7985

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



BREADSMITH

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Breadsmith of Oro Valley

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