

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2015



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

- ♥100% Whole Wheat 5.95
- Ciabatta 5.75
- French 5.25
- French Baguette 4.50

- ★French Peasant 5.50
- Rustic Italian 5.25
- Sourdough 5.75

SWEETS & SPECIALTY

- Biscotti 7.25
- Cinnamon Claws 320 cal 2.50
- Cinnamon Cobblestone 6.95
- Cookies 230-240 cal 1.50
- Dessert Breads 8.95

- Original Coffee Cakes 8.95
- Pizza Dough 3.95
- Pretzels 260 cal 2.50
- Rolls/Buns 230-360 cal 1.25-1.50
- Scones 400-440 cal 3.00

WEEKLY

Tuesday

- Country Buttermilk 6.25
- Honey Raisin Pecan 7.50
- Icelandic Brown Bread 6.95
- ★Marathon Multigrain 5.95
- New York Style Rye 5.95

Wednesday

- Apple Pie Bread 8.50
- Country Buttermilk 6.25
- English Muffin Bread 6.75
- ★Multigrain 5.95
- Pretzel Bread 5.95
- ★Raisin Walnut 7.50
- Russian Rye 6.50

[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 – Friday 7:00 - 5:00
Saturday 7:00 - 4:00
Sunday 8:00 - 3:00

WEEKLY CONTINUED

Thursday

- Country Buttermilk 6.25
- Cranberry Orange 6.95
- ♥Multigrain Whole Wheat 5.95
- Raisin Cinnamon 6.95
- ★Traditional Rye 5.95

Friday

- Cheddar Sourdough 6.75
- Cheddar Jalapeño Sourdough 6.75
- Country Buttermilk 6.25
- Honey Raisin Pecan 7.50
- ★Marathon Multigrain 5.95
- New York Style Rye 5.95
- ★Power Bread 6.95

Saturday

- Apple Pie Bread 8.50
- Country Buttermilk 6.25
- Freedom Bread 7.50
- ★Honey Oat Bran 6.25
- ★Multigrain 5.95
- ★Raisin Cinnamon Walnut 7.50
- Russian Rye 6.50

Sunday

- Country Buttermilk 6.25
- ★Cranberry Walnut 7.50
- ♥Multigrain Whole Wheat 5.95
- Pretzel Bread 5.95
- Raisin Cinnamon 6.95
- ★Traditional Rye 5.95

- ♥ 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.

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.



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Breadsmith of Oro Valley

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