

# Artisan Breads

## MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2015



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

### DAILY BREADS

- ♥100% Whole Wheat 6.25
- Ciabatta 5.95
- French 5.75
- French Baguette 4.50

- ★French Peasant 5.95
- Power Bread 6.95
- Rustic Italian 5.95
- Sourdough 5.95

### SWEETS & SPECIALTY

- Biscotti 7.50
- Cinnamon Claws 320 cal 2.50
- Cinnamon Cobblestone 8.75
- Cookies 230-240 cal 1.50
- Dessert Breads 9.95
- Original Coffee Cakes 9.95

- Pizza Dough 4.25
- Pretzels 260 cal 2.50
- Rolls/Buns 230-360 cal 1.50
- Scones 400-440 cal 3.00

### WEEKLY

#### Tuesday

- Country Buttermilk 6.50
- Honey Raisin Pecan 7.75
- Icelandic Brown Bread 6.95
- ★Marathon Multigrain 6.25
- New York Style Rye 6.75

#### Wednesday

- Apple Pie Bread 8.95
- Country Buttermilk 6.50
- English Muffin Bread 6.95
- ★Multigrain 6.25
- Pretzel Bread 6.25
- ★Raisin Walnut 7.75
- Russian Rye 6.75

[ 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.**

10355 N. La Cañada Drive • Oro Valley  
520.219.7985  
[www.breadsmith.com](http://www.breadsmith.com)

Monday Closed  
Tuesday – Friday 7:00 - 6:00  
Saturday 7:00 - 4:00  
Sunday 8:00 - 3:00

# WEEKLY CONTINUED

## Thursday

- Cranberry Orange 6.95
- Honey White 6.50
- ♥Multigrain Whole Wheat 6.25
- Raisin Cinnamon 6.95
- ★Traditional Rye 6.75

## Friday

- Cheddar Sourdough 6.95
- Cheddar Jalapeño Sourdough 6.95
- Cinnamon Swirl 7.50
- Country Buttermilk 6.50
- Honey Raisin Pecan 7.75
- ★Marathon Multigrain 6.25
- New York Style Rye 6.75

## Saturday

- Apple Pie Bread 8.95
- Country Buttermilk 6.50
- Freedom Bread 7.75
- ★Honey Oat Bran 6.50
- ★Multigrain 6.25
- ★Raisin Cinnamon Walnut 7.50
- Russian Rye 6.75

## Sunday

- ★Cranberry Walnut 7.75
- Honey White 6.50
- ♥Multigrain Whole Wheat 6.25
- Pretzel Bread 6.25
- Raisin Cinnamon 6.95
- ★Traditional Rye 6.75

- ♥ 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 520.219.7985**

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



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

Find us on **Facebook**   
*Breadsmith of Oro Valley*

©2020 Breadsmith Franchising, Inc. 1-20