

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1999



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

- ♥100% Whole Wheat 4.75
 - Ciabatta 4.75
 - Country White 4.75
 - French 4.50
 - French Baguette 4.25
- ★French Peasant 4.75
- ★Honey Oat Bran 5.25
 - Honey White 4.75
- ★Multigrain 4.75
 - Rustic Italian 4.50
 - Sourdough 4.75

SWEETS & SPECIALTY

- Biscotti 5.95
- Brownies 1.95
- Cinnamon Buns 2.95
- Cinnamon Claws 1.75
- Cinnamon Cobblestone 7.95
- Coffee Cakes 8.50
- Cookies 1.25
- Crostini 3.95
- Croutons 3.95
- Dessert Breads 7.95
- Garlic Cobblestone 7.95
- ★Granola 7.95
- Muffins 2.50
- Pie Breads 7.95
- Pizza Dough 3.25
- Rolls .95
- Scones 2.50
- Unseasoned Stuffing 3.95

WEEKLY

Monday

- ★Farmer's Wheat with Cranberries 5.95

Tuesday

- English Muffin Bread 5.25
- Raisin Cinnamon 5.95
- ★Rosemary Multigrain Sandwich Bread 5.25

[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.

3750 W. Dempster • Skokie
224.251.8419
www.breadsmith.com

Monday – Thursday 7:00 - 7:00
Friday 7:00 - 3:00
Saturday Closed
Sunday 7:00 - 3:00

WEEKLY CONTINUED

Wednesday

★Farmer's Wheat 5.25

Thursday

Babka 3.95/8.50

Challah Knots 6.25

English Muffin Bread 5.25

★Marathon Multigrain 5.95

Pretzel Bread 5.25

Pretzel Challah 5.95

Raisin Challah *Traditional Egg* 5.95

Raisin Cinnamon 5.95

Traditional Egg Challah 5.95

Water Challah *Rustic Italian* 4.95

Friday

Babka 3.95/8.50

Challah Knots 6.25

Chocolate Chip Challah 5.95

Cinnamon Swirl 5.95

Marble Rye 5.25

Pretzel Challah 5.95

Raisin Challah *Traditional Egg* 5.95

Traditional Egg Challah 5.95

Water Challah *Rustic Italian* 4.95

Sunday

Cinnamon Swirl 5.95

English Muffin Bread 5.25

Freedom Bread 5.95

★Honey Wheat 5.25

Russian Rye 5.25

Traditional Egg Bread 5.25

- ♥ 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.



Kosher • Pareve • Pas Yisroel



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To reserve any size order, call 224.251.8419

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

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Breadsmith of Skokie

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