

# Artisan Breads

## MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2003



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

## DAILY BREADS

- Ciabatta 4.50
- Country White 4.75
- French 3.95
- French Baguette 3.50
- French Batard 360 cal 1.50
- ★French Peasant 4.50
- ♥Honey Whole Wheat 4.75
- ★Multigrain 4.75
- Rustic Italian 4.50
- Sourdough 4.75
- ★Traditional Rye 4.75

## SWEETS & SPECIALTY

- Biscotti 110 cal 1.25/8.50
- Cinnamon Claws 320 cal 1.25
- Cinnamon Cobblestone 3.95
- Coffee Cakes 7.95
- Cookies 230-250 cal .75 or 6 for 3.75
- Dessert Breads 6.95
- ★Granola 6.95
- Muffins 430-560 cal 1.75
- Pie Bread 6.95
- Pizza Dough 3.75
- Rolls and Buns 210-330 cal .80
- Scones 370-490 cal 1.75

Custom gift baskets and breakfast trays are available by advance order.  
Your choice of contents à la carte.

## WEEKLY

### Monday

- ★Honey Oat Bran with Cranberries 4.95
- ★Marathon Multigrain 4.75
- Traditional Egg 5.50

### Tuesday

- ★Honey Oat Bran 4.75
- Raisin Cinnamon 5.25
- ★Rosemary Multigrain Sandwich Bread 4.75

[ 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.**

2022 South Bend Avenue • South Bend  
574.273.9130  
[www.breadsmith.com](http://www.breadsmith.com)

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

# WEEKLY CONTINUED

## Wednesday

- ★Flax Seed Wheat 4.75
- ★Honey Wheat 4.75

## Thursday

- English Muffin Bread 4.75
- ★Marathon Multigrain 4.75
- Raisin Cinnamon 5.25
- Rosemary Garlic Ciabatta 4.75
- Russian Rye 4.95

## Friday

- ★Farmer's Wheat 4.75
- Honey Raisin Pecan 6.50
- Honey White Challah 4.75
- Rosemary Garlic Ciabatta 4.75
- Traditional Egg Challah 5.50

## Saturday

- Cinnamon Swirl 5.25
- ★Honey Oat Bran 4.75
- ★Onion Rye 4.75
- ★Raisin Cinnamon Walnut 6.95
- Rosemary Garlic Ciabatta 4.75

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

**SB**  
KOSHER

## 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 re crisp, 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 574.273.9130**

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



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Breadsmith of South Bend

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