



DAILY BREADS

- French Baguette 4.19
- French 4.89
- ★French Peasant 4.89
- ★Honey Oat Bran 4.89
- ★Honey Wheat 4.89
- Honey White 4.89
- Rustic Italian 4.89
- Sourdough 4.89

SWEETS & SPECIALTY

- Apple Cinnamon Pecan 6.35
- ★Cranberry Orange 6.50
- Cherry Walnut 6.35
- Cookies 230-240 cal 1.99 or 3 for 5.00
- Freedom Bread 6.50
- Hamburger Buns *six-pack* 4.69
- Hot Dog Buns *six-pack* 4.69
- Muffins 540-580 cal 2.19
- Rolls 230-310 cal .69
- Scones 200 cal 2.19

WEEKLY

Monday

- ♥100 Whole Wheat 5.19
- ★Raisin Walnut 6.39
- ★Traditional Rye 5.39

Tuesday

- ★Honey Oat Bran with Cranberries 5.89
- ★Power Bread 5.89
- Soft White Sandwich Bread 4.59

[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.

WEEKLY CONTINUED

Wednesday

- ★Granola Bread 5.89
- ★Raisin Walnut 6.39
- ★Traditional Rye 5.39

Thursday

- ★Honey Oat Bran with Blueberries 6.19
- Icelandic Brown Bread 5.69
- ★Marathon Multigrain 5.69
- Soft White Sandwich Bread 4.59

Friday

- Challah *Honey White* 6.19
- Cinnamon Swirl 6.19
- ★Raisin Walnut 6.39
- ★Traditional Rye 5.39

Saturday

- Country Buttersop 6.19
- Garlic Cobblestone 4.49
- ★Honey Oatmeal Wheat 4.89
- Seasonal Dessert Bread 6.79
- Seasonal Pie Bread 6.79

- ♥ 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.

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 417.890.0399

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



BREADSMITH
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Breadsmith of Springfield

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