

# Artisan Breads

## MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1993



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

### DAILY BREADS

- ♥ 100% Whole Wheat 5.95
  - Ciabatta 5.50
  - Country Buttermop 6.25
  - French 4.95
  - French Baguette *plain or seeded* 4.25
  - French Batard 1.50
- ★ French Peasant 5.50
- ★ Honey Wheat 5.95
  - Honey White 5.95
- ★ Marble Rye 5.75
- ♥ Multigrain Whole Wheat 5.95
  - Rustic Italian 5.50
  - Sourdough 5.50
- ★ Traditional Rye 5.75

### SWEETS & SPECIALTY

- Apple Pie Bread 7.75
- Biscotti 6.75
- Brioche 7.50
- Brownies 590-630 cal 3.25
- Cinnamon Claws 320 cal 1.75
- Cinnamon Cobblestone 6.50
- Cookies 230-260 cal 1.25 or 6 for 6.00
- Croutons 4.75
- Dessert Breads 8.25
- Dog Bones 1.50
- Garlic Cobblestone 6.50
- Hamburger Buns 4.75
- Hot Dog Buns 4.75
- Muffins 400-520 cal 2.95
- Pull-Aparts 6.25
- Rolls 230-360 cal .99
- Scones 400-480 cal 2.95
- White or ★Wheat Pizza Dough 4.25

### WEEKLY

#### Monday

- Flax Seed 5.95
- ★ Honey Oat Bran 5.95
- ★ Multigrain 5.95
- Pretzel Bread 5.95
- Raisin Cinnamon 6.75

#### Tuesday

- ★ Cranberry Walnut 7.75
- ★ Granola Bread 6.75
- ★ Rosemary Multigrain 5.95
  - Sandwich Bread

[ 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.**

2632 N. Downer Avenue • Milwaukee  
414.962.1122

1417 N. Wauwatosa Avenue • Wauwatosa  
414.443.0202

[www.breadsmith.com](http://www.breadsmith.com)

**Monday – Friday** 7:00 - 6:00  
**Saturday** 8:00 - 5:00  
**Sunday** 8:00 - 2:00

## WEEKLY CONTINUED

### Wednesday

- English Muffin Bread 5.75
- ♥ Honey Sunflower Whole Wheat 5.95
- ★ Multigrain 5.95
- Raisin Cinnamon 6.75

### Thursday

- ★ Marathon Multigrain 5.95
- ★ Raisin Walnut 7.75
- Rosemary Garlic Ciabatta 5.95

### Friday

- Honey Challah 6.95
- Honey Raisin Pecan 7.95
- ★ Multigrain 5.95
- Vanilla Egg Challah 7.75

### Saturday

- ★ Farmer's Wheat 6.25
- Greek Olive Ciabatta 7.95
- ★ Raisin Cinnamon Walnut 7.75

### Sunday

- ★ Granola Bread 6.75
- Honey Raisin Pecan 7.95
- ★ Multigrain 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 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 414.962.1122 (Milwaukee)  
or 414.443.0202 (Wauwatosa)*

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



**BREADSMITH**  
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Find us on **Facebook**   
Breadsmith of Wauwatosa

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