

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1993



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

- ♥100% Whole Wheat 5.75
- Ciabatta 5.25
- Country Buttermop 5.95
- French 4.75
- French Baguette *plain or seeded* 4.25
- French Batard 1.50
- ★French Peasant 5.25
- ★Honey Wheat 5.75
- Honey White 5.75
- ★Marble Rye 5.50
- ♥Multigrain Whole Wheat 5.75
- Rustic Italian 5.25
- Sourdough 5.25
- ★Traditional Rye 5.50

SWEETS & SPECIALTY

- Apple Pie Bread 7.50
- Biscotti 6.50
- Brioche 7.25
- Brownies *590-630 cal* 3.25
- Cinnamon Claws *320 cal* 1.50
- Cinnamon Cobblestone 6.25
- Cookies *230-260 cal* 1.25 or 5 for 5.00
- Croutons 4.50
- Dessert Breads 7.95
- Dog Bones 1.25
- Garlic Cobblestone 6.25
- Hamburger Buns *six-pack* 4.50
- Hot Dog Buns *six-pack* 4.50
- Muffins *400-520 cal* 2.95
- Pull-Aparts 5.95
- Rolls *230-360 cal* .99
- Scones *400-480 cal* 2.95
- White or ★Wheat Pizza Dough 3.95

WEEKLY

Monday

- Flax Seed 5.75
- ★Honey Oat Bran 5.75
- ★Multigrain 5.75
- Pretzel Bread 5.75
- Raisin Cinnamon 6.50

Tuesday

- ★Cranberry Walnut 7.50
- ★Granola Bread 6.50
- ★Rosemary Multigrain 5.75
- 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

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

WEEKLY CONTINUED

Wednesday

- English Muffin Bread 5.50
- ♥ Honey Sunflower Whole Wheat 5.75
- ★ Multigrain 5.75
- Raisin Cinnamon 6.50

Thursday

- ★ Marathon Multigrain 5.75
- ★ Raisin Walnut 7.50
- Rosemary Garlic Ciabatta 5.75

Friday

- Honey Challah 6.25
- Honey Raisin Pecan 7.75
- ★ Multigrain 5.75
- Vanilla Egg Challah 7.50

Saturday

- ★ Farmer's Wheat 5.95
- Greek Olive Ciabatta 7.50
- ★ Raisin Cinnamon Walnut 7.50

Sunday

- ★ Granola Bread 6.50
- Honey Raisin Pecan 7.75
- ★ Multigrain 5.75

- ♥ 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 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.

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.



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Breadsmith of Wauwatosa

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