

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2008



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

- ♥ 100% Whole Wheat 5.75 *Monday-Saturday*
- Ciabatta 5.25 *Monday-Saturday*
- Country Buttertop 6.25
- Cuban Bread 5.50
- French 5.00
- French Baguette 3.95
- ★ French Peasant 5.25
- ★ Marathon Multigrain 5.50 *Monday-Saturday*
- Rustic Italian 5.25
- Sourdough 5.50

SWEETS & SPECIALTY

- Biscotti 6.50
- Brownies 590 cal 2.50 or 4 for 8.00
- Chocolate Almond Sticks 270 cal 2.50
- Cinnamon Buns 560 cal 2.50 or 4 for 9.00
Friday, Saturday
- Cinnamon Claws 320 cal 1.75
- Cinnamon Cobblestone 6.75
- Cookies 230-240 cal 1.25 or 6 for 6.00
- Dessert Breads 7.95-8.25
- Dinner Rolls 3.75
- Dog Bones .75
- ★ Granola 6.50
- Hamburger Buns 4.50
- Hoagie Buns 5.25
- Mini Apple Pie Bread 430 cal 3.00
- Mini Blueberry Pie Bread 390 cal 3.00
- Muffins 460-500 cal 2.50
- Pizza Dough 3.75
- Rolls 230-430 cal 1.00 or 6 for 5.00
- Scones 400-440 cal 2.75
- Sweet Swirls 270 cal 2.50
- Walnut Brownies 590 cal 2.75 or 4 for 10.00

WEEKLY

Monday

- Apple Pie Bread 7.75
- Blueberry Pie Bread 7.95
- Brioche 7.25
- Dutch Crunch Bread 5.75
- ★ Frontier Bread 5.75
- ★ Raisin Cranberry Walnut 7.25

Tuesday

- Apple Pie Bread 7.75
- Blueberry Pie Bread 7.95
- Dutch Crunch Bread 5.75
- ★ Frontier Bread 5.75
- ★ Honey Oat Bran 5.75

[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.

2000 Highway 160 W. • Fort Mill
803.547.3900

www.breadsmith.com

Monday – Friday 6:30 – 6:00
Saturday 7:00 – 4:00
Sunday 8:00 – 4:00

WEEKLY CONTINUED

Wednesday

- Apple Pie Bread 7.75
- Blueberry Pie Bread 7.95
- ★Power Bread 5.95
- Pretzel Bread 5.25

Thursday

- Apple Pie Bread 7.75
- Blueberry Pie Bread 7.95
- Focaccia 5.25
- Soft Raisin Cinnamon 5.95

Friday

- Apple Pie Bread 7.75
- Blueberry Pie Bread 7.95
- ★Marble Rye 6.25
- Raisin Walnut Russian Rye 7.50
- Russian Rye 5.50
- ★Traditional Rye 5.75
- Vanilla Egg 6.25
- Vanilla Egg Challah 6.50

Saturday

- Apple Pie Bread 7.75
- Blueberry Pie Bread 7.95
- Honey Raisin Pecan 7.25
- ★Traditional Rye 5.75

Sunday

- Apple Pie Bread 7.75
- Blueberry Pie Bread 7.95

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

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.

Join Breadsmith Rewards • Earn points any way you order, on every purchase you make. Get exclusive deals on your scratch-made favorites. Download our app or join at breadsmith.com/rewards

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.



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Find us on **Facebook** 
Breadsmith of Fort Mill

To reserve any size order, call 803.547.3900

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

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