

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2008



BREADSMITH
HAND MADE. HEARTH BAKED.™

DAILY BREADS

- ♥ 100% Whole Wheat 5.50
- Ciabatta 5.25
- Country Buttermilk 5.75
- French 4.75
- French Baguette 3.95
- ★ French Peasant 5.25
- ★ Marathon Multigrain 5.50
- Rustic Italian 5.25
- Sourdough 5.25

SWEETS & SPECIALTY

- Biscotti 6.50
- Brownies 590 cal 2.75 or 4 for 8.95
- Chocolate Almond Sticks 270 cal 2.50
- Cinnamon Buns 560 cal 2.75 or 4 for 9.95
Friday, Saturday
- Cinnamon Claws 320 cal 1.75
- Cinnamon Cobblestone 6.50
- Cookies 230-240 cal 1.25 or 6 for 6.00
- Dessert Breads 7.75-7.95
- Dinner Rolls 3.50
- Dog Bones .75
- ★ Granola 6.95
- Hamburger Buns 4.50
- Hoagie Buns 4.95
- Mini Apple Pie Bread 430 cal 2.75
- Mini Blueberry Pie Bread 390 cal 2.75
- Muffins 460-500 cal 2.75
- Pizza Dough 3.50
- Rolls 230-430 cal 1.00-1.25
- Scones 400-440 cal 2.75
- Sweet Swirls 270 cal 2.25

WEEKLY

Monday

- Apple Pie Bread 7.25
- Blueberry Pie Bread 7.50
- Brioche 6.95
- ★ Raisin Cranberry Walnut 7.25

Tuesday

- Apple Pie Bread 7.25
- Blueberry Pie Bread 7.50
- Cheddar Sourdough 6.75
- ★ 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 Closed

WEEKLY CONTINUED

Wednesday

- Apple Pie Bread 7.25
- Blueberry Pie Bread 7.50
- Cheddar Sourdough 6.75
- ★Power Bread 5.95
- Pretzel Bread 5.25

Thursday

- Apple Pie Bread 7.25
- Blueberry Pie Bread 7.50
- Cheddar Sourdough 6.75
- Focaccia 5.25
- Soft Raisin Cinnamon 5.95

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

Friday

- Apple Pie Bread 7.25
- Blueberry Pie Bread 7.50
- ★Marble Rye 6.25
- Raisin Walnut Russian Rye 7.25
- Russian Rye 5.50
- ★Traditional Rye 5.50
- Vanilla Egg 6.25
- Vanilla Egg Challah 6.50

Saturday

- Apple Pie Bread 7.25
- Blueberry Pie Bread 7.50
- Honey Raisin Pecan 7.25
- ★Traditional Rye 5.50

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.

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.

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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Breadsmith of Fort Mill

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