

# Artisan Breads

## MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2019



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

### DAILY BREADS

- ♥100% Whole Wheat 5.50
- Apple Pie Bread 7.25
- Ciabatta 5.25
- Country Buttertop 5.75
- French 4.75

- French Baguette 3.95
- French Batard 1.25
- ★French Peasant 5.25
- Rustic Italian 5.25
- Sourdough 5.25

### SWEETS & SPECIALTY

- Biscotti 6.50
- Cinnamon Cobblestone 6.50
- Crostini 5.25
- CROUTONS 4.50
- Cookies 230-260 cal 1.25 or 5 for 5.00
- Dessert Bread 7.95
- Garlic Cobblestone 6.50

- Hamburger Buns 4.50
- Hot Dog Buns 4.50
- Muffins 90-500 cal 1.00-2.75
- Pizza Dough 3.50
- Pull-Aparts 5.95
- Rolls 230-360 cal .95
- Scones 60-440 cal 1.25-2.75

### WEEKLY

#### Monday

- Asiago Cheese Bread 5.75
- Mediterranean Herb 5.50
- ★Multigrain Sandwich Bread 5.50
- ♥Raisin Cinnamon Whole Wheat 5.95
- Russian Rye 5.50

#### Tuesday

- Cheddar Sourdough 5.75
- ★Marathon Multigrain 5.50
- Onion Poppy Seed 5.75
- ★Raisin Cinnamon Walnut 6.75
- ★Traditional Rye 5.50

#### Wednesday

- Cranberry Walnut Sourdough 6.75
- ★Multigrain 5.50
- New York Style Rye 5.50
- ★Raisin Sunflower 5.95
- Tuscan Herb Formaggio 5.75

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

#### Thursday

- Asiago Cheese Bread 5.75
- Mediterranean Herb 5.50
- ★Multigrain Sandwich Bread 5.50
- ♥Raisin Cinnamon Whole Wheat 5.95
- Russian Rye 5.50

#### Friday

- Cheddar Sourdough 5.75
- ★Marathon Multigrain 5.50
- Onion Poppy Seed 5.75
- ★Raisin Cinnamon Walnut 6.75
- ★Traditional Rye 5.50
- Vanilla Egg 6.25
- Vanilla Egg Challah 6.50

#### Saturday

- Cranberry Walnut Sourdough 6.75
- ★Honey Oat Bran 5.75
- ★Multigrain 5.50
- New York Style Rye 5.50
- ★Raisin Sunflower 5.95
- Tuscan Herb Formaggio 5.75

[ We make the finest breads in the time-honored traditional way, by hand without additives or preservatives, using only the best ingredients. ]

## Breadsmith of Wilmington

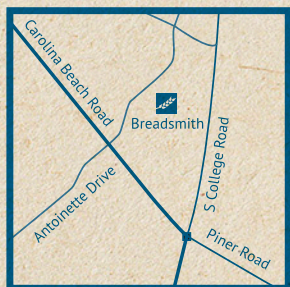
LOCALLY OWNED SINCE 2019

Welcome to Breadsmith, your neighborhood bread store! We invite you to visit one of our two area locations to meet our friendly team members and enjoy a complimentary sample of our fresh, scratch made artisan breads and sweets.

910.399.8899

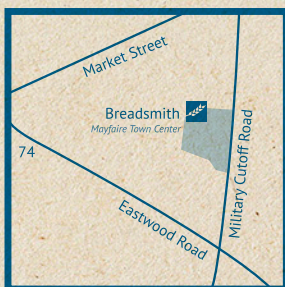
[www.breadsmith.com](http://www.breadsmith.com)

Monday – Saturday 6:30 - 6:30  
Sunday Closed



### MONKEY JUNCTION

5226 S. College Road  
Ste. 7B • Wilmington



### MAYFAIRE TOWN CENTER

820 Town Center Drive  
Ste. 150 • Wilmington

*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.

*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 910.399.8899*

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



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

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*Breadsmith of Wilmington*

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