

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2023



BREADSMITH

DAILY BREADS

Country Buttertop 8.50
French 7.75
French Baguette 6.25

★French Peasant 7.75
Rustic Italian 7.75
Sourdough 7.75

Half daily loaves available for 4.75

SWEETS & SPECIALTY

Biscotti 9.95
Breadcrumbs 5.75
Brioche Hamburger Buns 430 cal 1.50
Brownies 590 cal 5.25
Cinnamon Buns 540 cal 5.00
Coffee Cakes 14.50/15.50
Mini Coffee Cakes 470-640 cal 5.75/6.95
Cookies 450-470 cal 3.00/3.50
Crostata 10.95
Crostini 9.95
Croutons 8.95

Dog Bones *small/large* 2.25/4.00
Focaccia *with toppings* 7.25
Focaccia Piece *small/large* 3.90/7.75
Muffins 430-500 cal 4.25
Pepperoni Bread 10.25
Pie Breads 10.95
Pizza Dough 5.75
Rolls 220-430 cal 1.25-1.75
Scones 400-440 cal 4.50
Soup Boule 3.90/4.90
Unseasoned Stuffing 6.50

WEEKLY

Tuesday

Ciabatta 7.75
★Marathon Multigrain 7.75
Onion Rye 7.75
Raisin Cinnamon 8.25

Wednesday

★Cranberry Walnut 9.75
Deli Rye *with Caraway* 7.75
Rosemary Garlic Ciabatta 7.95

Sign up for rewards and start earning points today at breadsmith.com/rewards or scan the QR code below.



**BREADSMITH
REWARDS**



LET'S GET SOCIAL!



Breadsmith of Bradenton

6425 Manatee Avenue W. • Bradenton
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www.breadsmith.com

Tuesday – Friday 8:00 - 6:00
Saturday – Sunday 8:00 - 4:00
Monday Closed

WEEKLY CONTINUED

Thursday

- ♥ 100% Whole Wheat 7.50
- Greek Olive Ciabatta 8.25
- Raisin Cinnamon 8.25

Friday

- ★ Cranberry Walnut 9.75
- ★ Marathon Multigrain 7.75
- Rosemary Garlic Ciabatta 7.95
- ★ Traditional Rye 7.75

- ♥ 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.

Saturday

- ♥ 100% Whole Wheat 7.50
- Ciabatta 7.75
- English Muffin Bread 7.75
- Raisin Cinnamon 8.25

Sunday

- ★ Cranberry Walnut 9.75
- Deli Rye 7.75
- English Muffin Bread 7.75
- Rosemary Garlic Ciabatta 7.95

EARN POINTS & REDEEM REWARDS



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WEBSITE



IN THE
APP



OVER THE
PHONE



AT THE
BAKERY

BREAD CARE TIPS

Great bread is made without preservatives. Follow these tips to maintain your bread's freshness.

- 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.

Reserve your order now at breadsmith.com/order

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.



BREADSMITH®