

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1998



BREADSMITH

DAILY BREADS

Cheddar Sourdough 7.75
Cinnamon Swirl 7.50
French 5.75
French Baguette 5.85
★French Peasant 5.95

Honey White 6.20
Multigrain 6.20
Rustic Italian 5.95
Sourdough 6.25
★Traditional Rye *plain or seeded* 6.20

SWEETS & SPECIALTY

Cookies 240 cal 1.25
Flavored Olive Oil 8.75
Muffins 330-580 cal 1.90
Original Coffee Cake 9.75

Rolls 240-300 cal .79-.89
Scones 400-440 cal 2.05
Soup Boules 3.00
Stonewall Kitchen Jams 8.90

WEEKLY

Tuesday

Banana Dessert Bread 8.50
Banana Walnut Dessert Bread 8.75
Blueberry Lemon
or Cranberry Orange 7.60
Country Buttermilk 6.75
Garlic Cobblestone 6.25
★Honey Oat Bran 6.20
Pretzel Bread 6.20
★Raisin Walnut 7.60

Wednesday

Almond Poppy Seed Dessert Bread 8.75
★Cranberry Walnut 7.60
Dark Rye 6.20
Dark Rye with Golden Raisins 6.30
Marble Rye 6.20
Pie Breads *Apple or Cherry* 7.50
Potato Cheddar Chive 6.95
2nd and 4th Wednesday
Raisin Cinnamon 7.60

Rolls and early breads ready by 8:00. Full line of breads ready by 10:00.

[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.

7152 W. 127th Street • Palos Heights
708.923.0755
www.breadsmith.com

Monday Closed
Tuesday – Saturday 8:00 - 4:00
Sunday 9:00 - 3:00

WEEKLY CONTINUED

Thursday

Cherry Walnut 7.60

2nd and 4th Thursday

English Muffin Bread 7.25

Freedom Bread 7.60

Honey Raisin Pecan 7.60

1st and 3rd Thursday

Friday

Almond Poppy Seed Dessert Bread 8.75

Banana Dessert Bread 8.50

Banana Walnut Dessert Bread 8.75

Country Buttermilk 6.75

★Cranberry Walnut 7.60

Garlic Cobblestone 6.25

Onion Rye 6.20

Pie Breads *Apple, Blueberry, or Cherry* 7.50

Pretzel Bread 6.20

Raisin Cinnamon 7.60

Saturday

Garlic Onion 5.85

Garlic Onion Parmesan 6.15

★Honey Oat Bran 6.20

♥Honey Whole Wheat 6.20

★Raisin Walnut 7.60

Sunday

Freedom Bread 7.60

Pie Breads *Apple, Blueberry, or Cherry* 7.50

♥ 100% whole grain

★ Made with whole grains

MONTHLY

Hot Cross Bread 7.50

Seasonally

Irish Soda Bread 7.75

17th of the month

Pumpkin Dessert Bread 8.50

3rd Wednesday of the month

Pumpkin Chocolate Chip Dessert Bread 8.75

3rd Wednesday of the month

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.

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 708.923.0755

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



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