



DAILY BREADS

- ♥ 100% Whole Wheat 8
 - Ciabatta 7
 - Country Buttermilk 9
 - French 7
 - French Baguette *Plain or Epi* 5
- ★ French Peasant 8
 - Honey White 8
 - Rustic Italian 7
 - Sourdough 9
- ★ Traditional Rye *Plain or Salted* 8

SWEETS & SPECIALTY

- Biscotti 9
- Buns *6-pack* 7
 - Country Buttermilk or Pretzel*
- Chocolate Chip Cookies *240 cal* 2
- Cinnamon Cobblestone 10
 - Mini *450 cal* 5
- Croissants *240-360 cal* 5
- Crostini 8
- CROUTONS 8
- Dessert Breads 15
- Garlic Cobblestone 10
 - Mini *400 cal* 5
- Gourmet Cookies *350-510 cal* 5
- ★ Granola 15
- Muffins *440-500 cal* 5
- New England Hot Dog Buns *10-pack* 8
- Pizza Dough 5
- Pull-Aparts 9
- Rolls *220-430 cal* 1
- Scones *400-410 cal* 5

WEEKLY

Tuesday

- ★ Honey Oat Bran 9
- Pretzel Bread 9

Wednesday

- Cuban Bread 8
 - Cuban Buns *390 cal* 3
 - Deli Rye *Plain or Salted* 9
 - Pretzel Bread 9
- ★ Rosemary Multigrain Sandwich Bread 9

BELLEVUE

315 Fairfield Avenue • 513.321.6300

- Monday Closed
- Tuesday – Sunday 8:00 - 4:00

CINCINNATI

3500 Michigan Avenue • 513.321.6300

- Monday Closed
- Tuesday – Friday 7:00 - 5:00
- Saturday 7:00 - 4:00
- Sunday 8:00 - 4:00

WEEKLY CONTINUED

Thursday

Cuban Bread 8

Cuban Buns 390 cal 3

♥ Multigrain Whole Wheat 9

Pretzel Bread 9

Friday

Pretzel Bread 9

Raisin Cinnamon 10

Vanilla Egg Challah 6/9

♥ 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

Brioche 10

Deli Rye Plain or Salted 9

Deli Rye Sticks Salted 250 cal 3

English Muffin Bread 8

English Muffins 240 cal 2

♥ Multigrain Sandwich Bread 9

★ Power Bread 10

Pretzel Bread 9

★ Raisin Cinnamon Walnut 10

♥ Seeded Whole Wheat 9

♥ Sourdough Whole Grain 9

Sunday

Honey Raisin Pecan 10

★ Marathon Multigrain 9

Pretzel Bread 9

Pretzels 440-880 cal 5/7

Rosemary Garlic Ciabatta 8

Sauerkraut Rye Plain or Salted 9

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 re crisp, 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.

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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.



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