

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 2002



BREADSMITH

DAILY BREADS

- Country Buttermilk 7.95
- French 6.95
- French Baguettes 5.95
- ★French Peasant 7.15
- ★Honey Wheat 7.95
- Russian Rye 7.95
- Rustic Italian 6.95
- ★Soft Wheat Sandwich Bread 6.95
- Soft White Sandwich Bread 6.95
- Sourdough 7.95

SWEETS & SPECIALTY

- Bars 320-440 cal 4.20
- Brownies 590 cal 5.00
- Cinnamon Claws 320 cal 2.95
- Cinnamon Cobblestone 9.95
- Coffee Cakes 12.00
- Cookies 230-260 cal 2.25 or 6 for 9.95
- Crostini 8.95
- Dessert Breads 10.15
- Dog Bones 1.00
- ★Granola 9.95
- Hamburger/Hot Dog Buns 5.75
- Muffins 440-530 cal 4.00 or 6 for 19.95
- Pizza Dough 5.50
- Rolls 230-430 cal 1.25
- Scones 400-440 cal 4.00 or 6 for 19.95

WEEKLY

Tuesday

- ★Marathon Multigrain 7.50
- Rosemary Garlic Ciabatta 7.50
- Ciabatta 7.25

Wednesday

- ★Honey Oat Bran 7.50
- ★Power Bread 7.25

Thursday

- ★Farmer's Wheat 7.25
- ★Icelandic Brown Bread 7.50
- ★Raisin Walnut 8.75
- Rosemary Garlic Ciabatta 7.50

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



**BREADSMITH
REWARDS**



1617 32nd Avenue South • Fargo
701.478.8000
www.breadsmith.com

Tuesday - Friday 7:00 - 6:00
Saturday 7:00 - 4:00
Sunday - Monday Closed

WEEKLY CONTINUED

Friday

- Brioche 9.50
- Ciabatta 7.25
- Caramel Pecan Buns 640 cal 5.50 or 2 for 9.00
- Cinnamon Buns 560 cal 5.50 or 2 for 9.00
- ★ Marathon Multigrain 7.50
- Raisin Cinnamon 8.95

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

Saturday

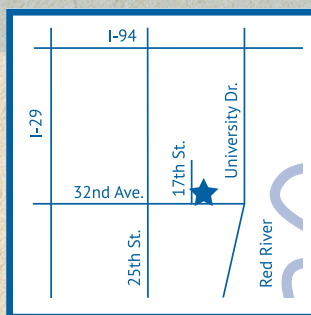
- Garlic Cobblestone 8.95
- ★ Honey Oat Bran 7.50
- ★ Raisin Cinnamon Walnut 8.95
- ★ Seven Grain 7.25

Check for in-store specials and ask about our vegan menu options.
2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

LOCATION

1617 32nd Avenue South

Located in the Southparke Center
at the corner of 17th Street and 32nd
Avenue South between Papa Murphy's
and Badinger Chiropractic.



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

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Breadsmith of Fargo