

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1997



BREADSMITH

EVERY DAY BREADS

- ♥ 100% Whole Wheat 5.95
- Country Buttermilk 6.95
- French 4.95
- French Baguette 4.95
- ★ French Peasant 5.95

- ★ Honey Wheat 6.95
- Honey White 6.95
- Rustic Italian 5.95
- Sourdough 5.95
- Pizza Dough 4.95

SWEETS & SPECIALTY

- Brownies 540-590 cal 3.95
- Cinnamon Cobblestone 7.95
- Cinnamon Rolls 540 cal 3.95
- Cookies 230-260 cal 2.25
- ★ Granola 9.95

- ★ Granola Bars 390 cal 6.25
- Hamburger Buns 4.95
- Muffins 380-580 cal 3.25
- Rolls 240-300 cal 1.25
- Scones 400-440 cal 3.25

WEEKLY

Monday

- Apple Pie Bread 8.95
- Cheddar Sourdough 8.50

Thursday

- ★ Farmer's Wheat 6.95
- ★ Honey Oat 6.95

Tuesday

- Banana Dessert Bread 9.95
- ★ Honey Oat 6.95
- ★ Raisin Walnut 8.95

Friday

- Black Russian 6.95
- Honey Challah 7.25
- Raisin Cinnamon 8.25

Wednesday

- Black Russian 6.95
- ★ Marble Wheat 6.95
- ★ Raisin Cinnamon Walnut 8.95

Saturday

- ★ Honey Oat 6.95
- Jalapeño Cheddar 8.95
- ★ Raisin Cinnamon Walnut 8.95

- ♥ 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.

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



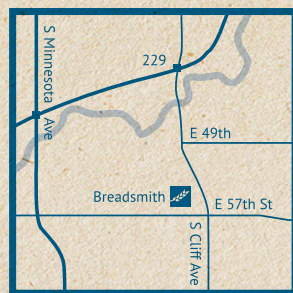
609 W. 33rd Street
605.338.1338

Monday – Friday 7:30 – 6:00
Saturday 8:00 – 6:00
Sunday Closed



1813 S. Marion Road
605.275.2338

Monday – Friday 7:30 – 6:00
Saturday 8:00 – 6:00
Sunday Closed



1212 E. 57th Street
605.271.4732

Monday – Friday 8:00 – 6:00
Saturday 8:00 – 6:00
Sunday Closed



1614 S. Sycamore Avenue
605.271.4730

Monday – Friday 8:00 – 6:00
Saturday 8:00 – 6:00
Sunday Closed

Breadsmith of Sioux Falls

LOCALLY OWNED SINCE 1997

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

To reserve any size order, call your neighborhood Breadsmith.
www.breadsmithSD.com



Find us on **Facebook**
Breadsmith of Sioux Falls

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 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.

Join Breadsmith Rewards • Earn points any way you order, on every purchase you make. Get exclusive deals on your scratch-made favorites. Download our app or join at breadsmith.com/rewards

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.

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



BREADSMITH

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