

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1996



BREADSMITH

DAILY BREADS

- French 6.95
- French Baguette 6.25
- ★French Peasant 6.95
- ★Honey Oat Bran 6.95

- ★Honey Wheat 6.95
- Honey White 6.95
- Rustic Italian 6.95
- Sourdough 7.25

SWEETS & SPECIALTY

- Apple Cinnamon Pecan 8.50
- ★Cranberry Orange 7.95
- Cookies 230-240 cal 3.50 or 3/10.00 or 6/19.00
- Dessert Breads 8.95
- Freedom Bread 8.25

- Muffins 540-580 cal 3.95
- Pain au Chocolat 8.25
- Pie Breads 8.95
- Rolls 230-310 cal 1.35
- Scones 200 cal 3.95

WEEKLY

Monday

- ★Raisin Walnut 8.50
- Rye Breads (*rotating*) 7.50
 - Dark Caraway Rye, Deli Rye
 - & Onion Rye
- ★Traditional Rye 7.75

Tuesday

- ♥100% Whole Wheat 6.95
- Cheddar Sourdough 8.50
- Cinnamon Swirl 8.50
- ★Farmer's Wheat 7.95
- ★Farmer's Wheat with Cranberries 8.50
- ★Honey Oat Bran with Cranberries 8.50
- Tuscan Herb Formaggio 8.50

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**BREADSMITH
REWARDS**



LET'S GET SOCIAL!

Breadsmith of Springfield
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3305 S. Campbell • Springfield
417.890.0399
breadsmithofspringfield@gmail.com
www.breadsmith.com

Monday – Friday 8am - 4pm
Saturday Closed
Sunday Closed

WEEKLY CONTINUED

Wednesday

- ★ Granola Bread 7.95
- ★ Raisin Walnut 8.50
- ★ Traditional Rye 7.75

Thursday

- Cheddar Sourdough 8.50
- Cinnamon Swirl 8.50
- ★ Honey Oat Bran with Blueberries 8.50
- Icelandic Brown Bread 7.95
- ★ Marathon Multigrain 7.95
- Tuscan Herb Formaggio 8.50

- ♥ 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.

Friday

- Challah *Honey-White* 8.75
- ★ Raisin Walnut 8.50
- ★ Traditional Rye 7.75

Saturday

- Cheddar Sourdough 8.50
- Cinnamon Swirl 8.50
- ★ Honey Oat Bran with Cranberries 8.50
- Tuscan Herb Formaggio 8.50

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.

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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.



BREADSMITH®