

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1995



BREADSMITH

DAILY BREADS

- Cheddar Sourdough 3.95
- ★Cranberry Walnut Multigrain 9.00
- French 6.50
- French Baguette 4.95
- ★French Peasant 6.75
- ★Honey Oat Bran 7.25
- Honey White 7.25
- ★Multigrain 7.25
- Rustic Italian 6.50
- Sourdough 7.00
- ★Traditional Rye 7.00

SWEETS & SPECIALTY

- Cinnamon Bun 3.75
- Cookies 2.50
- Croutons 5.95
- Dessert Breads 9.50-10.50
 - Banana, Banana Chocolate Chip, Cranberry
 - Orange, Pumpkin, Pumpkin Chocolate Chip,
 - Zucchini Walnut
- Muffins 3.50
- Pie Breads 10.50
- Pizza Dough 4.75
- Rolls 1.25
- Scones 3.95

WEEKLY

Monday

- Cinnamon Swirl 9.50
- Country Buttermilk 7.50

Thursday

- ♥100% Whole Wheat 7.25
- Alternating every other week:
 - English Muffin Bread 7.00
- ★Farmer's Wheat 7.25
- Vanilla Egg Challah 8.00

[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.

ST. CHARLES

121 N. 2nd Street • St. Charles
847.432.3330
www.breadsmith.com

Monday – Tuesday 8:00 - 4:00
Wednesday Closed
Thursday – Saturday 8:00 - 4:00
Sunday Closed

WEEKLY CONTINUED

Friday

- ♥ 100% Whole Wheat 7.25
- Ciabatta 6.75
- Cinnamon Swirl 9.50
- Country Buttermilk 7.50
- Raisin Cinnamon 8.00
- ★ Raisin Walnut 8.50
- Vanilla Egg Challah 8.00
- Vanilla Egg Challah with Raisins 8.50

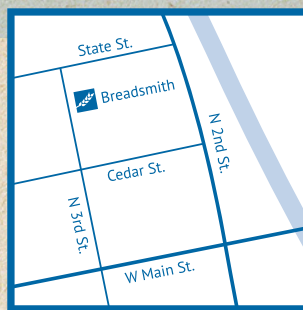
Saturday

- ♥ 100% Whole Wheat 7.25
- Cinnamon Swirl 9.50
- Country Buttermilk 7.50

LOCATION

121 North 2nd Street

Located at the corner of North 2nd Street and State Street.



- ♥ 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.

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 unbaggged 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 847.432.3330

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



BREADSMITH

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Breadsmith of St. Charles

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