

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED AND OPERATED SINCE 1998



BREADSMITH

DAILY BREADS

Ciabatta *flour & olive oil* 7.25
Country White 7.25
Flax Seed 7.25
French 7.25
French Baguette 5.99
French Ficelle 4.50

★French Peasant 7.25
Rustic Italian 7.25
Rustic Italian Batard 7.25
Sourdough 7.50
★Traditional Rye 7.25

SWEETS

Cinnamon Claw *320 cal* 3.79
Coffee Cakes 12.29
Cookies *550-570 cal* 2.95
Dessert Breads 12.50

Dolci Cello 9.95
★Granola 9.25
Muffins *430-540 cal* 3.69
Scones *410-480 cal* 3.69

SPECIALTY

Brioche 8.75
Cuban Bread 7.25
★Farmer's Wheat 7.25
Hamburger Buns 8-pack 7.99
★Honey Oat Bran 7.75
★Honey Wheat 7.25
★Marathon Multigrain 7.25

New York Style Rye 7.25
Pie Breads 9.95
Pizza/Flatbread Shells 8.99
★Raisin Cinnamon Walnut 7.95
Rolls *240-300 cal* 1.10 - 1.25
Slider Buns 12-pack *110-140 cal* 11.99
Vanilla Egg Challah 8.75

♥ 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.



Pareve
Pas Yisroel

10031 Manchester Road • St. Louis, MO 63122
314.822.8200
www.breadsmith.com

Tuesday – Saturday 7:00 - 2:00
Sunday Closed
Monday Closed

WEEKLY

Please refer to our baking schedule for the full line-up.

LOCATION

10031 Manchester Road
St. Louis, MO 63122

Located on Manchester, one mile east of Lindbergh at the corner of Sappington and Manchester.



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



LET'S GET SOCIAL!

Breadsmith of St. Louis
[@breadsmith_st.louis](https://www.instagram.com/breadsmith_st.louis)



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.

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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Reserve your order now at breadsmith.com/order