

**BREADSMITH**

HAND MADE. HEARTH BAKED.

# Your Neighborhood Place for the Finest Breads

## SANDWICH AND DINNER BREADS

100% Whole Wheat .....	\$4.50
100% Whole Wheat Raisin Cinnamon .....	5.25
Blueberry Cranberry* .....	5.75
Caraway Onion Rye.....	4.50
Ciabatta.....	4.50
Cinnamon Swirl Pullman.....	5.50
Country White .....	4.50
Dark Raisin Walnut Rye.....	5.50
English Muffin Bread .....	4.50
Flaxseed Farmer's Wheat w/ Cranberries .....	5.50
French Baguette.....	3.75
French Boule .....	4.00
French Peasant .....	4.25
French Petite Baguette .....	3.25
French Petite Boule.....	3.25
Greek Olive Ciabatta .....	5.75
Honey Wheat .....	4.50
Honey White.....	4.50
Multigrain.....	4.50
New York Style Rye .....	4.50
Rosemary Ciabatta* .....	5.00
Rustic Italian .....	4.25
Sourdough.....	4.50

## SWEETS

Chocolate Babka .....	7.25
Chocolate Babka Rolls .....	2.25
Cinnamon Buns .....	2.25

## DINNER ROLLS

100% Whole Wheat Raisin Cinnamon Roll .....	\$1.00 or 6/\$5.00
Brat Buns (6/pack).....	4.25
Dark Raisin Walnut Rye Roll .....	1.00 or 6/5.00
Flaxseed Farmer's Wheat w/ Cranberries Roll .....	1.00 or 6/5.00
French Peasant Roll .....	75¢ or 6/4.00
French Roll .....	75¢ or 6/4.00
Honey Wheat Roll .....	75¢ or 6/4.00
Mini Ciabatta + .....	1.50
Mini Greek Olive Ciabatta + .....	1.75
Mini Sandwich Buns (dozen) .....	5.50
Multigrain Roll + .....	75¢ or 6/4.00
Pretzel Breadstick .....	1.50
Sandwich Buns (6/pack) .....	4.25

## MUFFINS AND QUICK BREADS

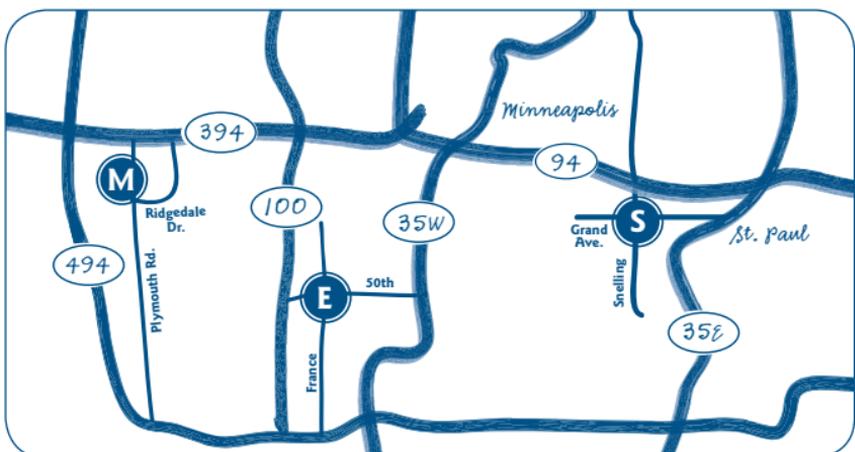
	MUFFIN	LOAF
Apple Cinnamon Walnut♦ .....	2.25	7.25
Banana .....	2.25	7.00
Banana Chocolate Chip .....	2.25	7.25
Banana Walnut .....	2.25	7.25
Bran Muffin .....	2.25	
Lemon Blueberry♦ .....	2.25	7.25
Lemon Lavender♦ .....	2.25	7.25
Pumpkin♦ .....	2.25	7.00
Pumpkin Walnut♦ .....	2.25	7.25
Zucchini♦ .....	2.25	7.00
Zucchini Walnut♦ .....	2.25	7.25

\* Saturdays only

+ Thursdays only

♦ Seasonal, not available every week

Visit us at one of our local bakeries for handmade  
breads baked fresh every day.



### MINNETONKA

Near Ridgedale  
1816 S. Plymouth Road  
Minnetonka, MN 55305  
(952) 475-0099

### EDINA

50th & France  
3939 W. 50th Street  
Edina, MN 55424  
(952) 920-2778

### ST. PAUL

Grand & Snelling  
1579 Grand Avenue  
St. Paul, MN 55105  
(651) 690-3224

# How to Care for Your Bread

## If Serving Your Bread within 24 Hours

- Keep in paper bag at room temperature (plastic bags soften the crust).
- After slicing, keep the sliced side down on the board.
- If there is any leftover, store in a Breadsmith plastic bag at room temperature (see below).

## If Serving Your Bread after 24 Hours

- Keep in plastic bag at room temperature. Remove from plastic bag and warm in oven at 325° for 10 minutes. The crust will regain its crisp texture.
- Sliced bread can be stored at room temperature for up to three days. If not using the entire loaf within three days, freeze a portion on day of purchase.
- Freeze (for up to two months) in an airtight plastic bag. Thaw in unopened plastic bag at room temperature so it can reabsorb moisture. To speed up thawing, microwave loaf for up to two minutes on low.

**Enjoy!**

## SEASONAL SPECIALS

### Winter (January–February)

- Almond Chocolate Scones
- Brownies
- Chocolate Chocolate Chip Bread and Muffins (Feb.)
- Pumpkin Bread and Muffins (plain or walnuts)

### Spring (March–May)

- Brownies
- Hot Cross Buns and Bread (three weeks prior to Easter)
- Irish Soda Bread and Scones (Mar.)
- Lemon Lavender Bread and Muffins
- Traditional Scones

### Summer (June–August)

- Blueberry Scones
- Brownies
- Colorado Peach Scones (Aug.)
- Lemon Blueberry Bread and Muffins
- Zucchini Bread and Muffins (plain or walnuts)

### Fall (September–November)

- Apple Cinnamon Walnut Bread and Muffins
- Maple Pecan Scones
- Peanut Butter and Peanut Butter Chocolate Chip Cookies
- Pumpkin Bread and Muffins (plain or walnuts)

### Holiday (December)

- Chocolate Panettone (Dec. 23, 24 only)
- Cranberry Orange
- Pumpkin Bread and Muffins (plain or walnuts)
- Pumpkin Scones with Orange Citrus Icing
- Soft Gingerbread Cookies
- Stollen

For nutritional information and more visit

[www.breadsmithMN.com](http://www.breadsmithMN.com)

*Sign up*

for the Breadsmith email **Baker's Notes** for tips, seasonal updates and news about Breadsmith on [www.breadsmithMN.com](http://www.breadsmithMN.com)



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### Our Unconditional Guarantee

If you are not satisfied with the quality of the bread you purchased, please bring in the loaf and have a fresh one on us.

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