

SHARE JOY

Stollen (all Dec.) • Mini Babka Loaf (Dec. 10–24) • Cranberry Orange Bread

DAILY

■ 100% Whole Wheat	\$4.65
■ 100% Whole Wheat	
Raisin Cinnamon	5.50
Ciabatta	(mini 1.65) 4.65
Country White	
..... (buns 12 for 5.75)	4.65
Crostini	5.25
Croutons	5.25
Flaxseed Farmer's Wheat	
w/ Cranberries	5.75
French Baguette/Ficelle	3.75
French Boule	4.15
French Peasant	4.50
Honey Wheat	4.65
Honey White	4.65
Mini Sandwich Buns (Honey Wheat/	
White)	12 for 5.75
Multigrain	4.65
Petite Baguette	3.50
Petite Boule	3.40
Roll/Breadstick	55¢-1.65
Rustic Italian	4.50
Sandwich and Brat Bun (Honey	
Wheat/White)	(6 for 4.50) 80¢
Sourdough	4.65
Wheat Lavosh Crackers	5.25

FEATURES

Banana Bread (w/ walnuts 7.95)	7.50
Banana Chocolate Chip Bread ...	7.95
Brownie.....	(6 for 16.00) 2.95
Brownie Bite	(6 for 5.25) 1.00
Chocolate Babka Loaf	
..... (roll 2.50)	7.50
Cranberry Scone	2.75
Muffin.....	2.50-2.75
Mini Muffin	(6 for 4.95) 1.00
Mini Scone and Mini Sweet Roll	
..... (6 for 10.00)	2.00
Pretzel	
... (bun 1.10, breadstick 1.65)	2.65

HOLIDAY SPECIALS

Cranberry Cornbread	
(Nov. 19, 25 & 26 and	
Wednesdays through Dec. 24)	
.....	6.25
Cranberry Orange Bread	
.....	7.75
Mini Babka Loaf	
(a perfect gift)	5.95
Pumpkin Bread	
..... (w/ walnuts 7.95)	7.50
Pumpkin Scone w/ Orange	
Citrus Icing	2.75
Soft Gingerbread Cookie	
..... (6 for 5.50)	1.10
Stollen	15.95
Traditional Cornbread	
(Nov.)	(Muffin 2.25) 7.00

EDINA

3939 West 50th Street, Edina
(50th and France, next to Lunds)
Tel **952-920-2778**
Fax **952-920-2834**

Hours:

Mon-Fri	6:30 AM – 8:00 PM
Sat	6:30 AM – 7:00 PM
Sun	7:00 AM – 7:00 PM

SPECIALS

Monday

Blueberry Cranberry	\$5.95
Dark Raisin Walnut Rye	5.95
New York Style Rye	4.65
Raisin Cinnamon (1st Monday of month only)	4.75

Tuesday

Caraway Rye	4.65
Dark Raisin Walnut Rye	5.95
Potato Bread (1st Tuesday of month only)	
..... (roll 1.00)	4.65
Rosemary Ciabatta	(mini 1.85) 5.25

Wednesday

Caraway Onion Rye	4.65
Chocolate Cherry Bread (1st Wednesday of month only)	
..... (roll 1.10)	6.25
Cinnamon Swirl Pullman	5.75
Dark Raisin Walnut Rye	5.95
English Muffin Bread	4.65

Thursday

Cinnamon Bun	(mini 2.00) 2.50
Dark Raisin Walnut Rye	5.95
Greek Olive Ciabatta	(mini 1.85) 5.95
New York Style Rye	4.65
Vanilla Egg Challah	(w/ raisins 5.80) 5.45
Vanilla Egg Knot	(w/ raisins 1.20) 1.10

Friday

Caraway Onion Rye	4.65
Dark Raisin Walnut Rye	5.95
Focaccia (no toppings)	5.75
Margherita, Tourino or Mediterraneo	8.95
Honey Challah	(w/ raisins 4.95) 4.50
New York Style Rye	4.65
Vanilla Egg Challah	(w/ raisins 5.80) 5.45
Vanilla Egg Knot	(w/ raisins 1.20) 1.10

Saturday

■ Austrian Pumpernickel	4.65
Blueberry Cranberry	5.95
Caramel Pecan Bun.....	(mini 2.00) 2.85
Caraway Onion Rye.....	4.65
Cinnamon Bun	(mini 2.00) 2.50
Dark Raisin Walnut Rye	5.95
English Muffin Bread	4.65
Focaccia (no toppings)	5.75
Margherita, Tourino or Mediterraneo	8.95
Greek Olive Ciabatta	(mini 1.85) 5.95

Sunday

Blueberry Cranberry	5.95
Cinnamon Bun	(mini 2.00) 2.50
Cinnamon Swirl Pullman	5.75
English Muffin Bread	4.65
Greek Olive Ciabatta	(mini 1.85) 5.95
Raisin Walnut (1st Sunday of month only)	6.25

■ These breads are 100% whole grain. See nutrition information for dietary fiber amounts.

Call 952-920-2778 to be sure your favorite bread is out of the oven.
The full line-up of breads is ready by noon. All breads are dairy-free/
Kosher Pareve.



BREADSMITH
HAND MADE. HEARTH BAKED.

www.breadsmithMN.com

Bread Care Tips

If Serving 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 Serving 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 (for up to two months) a portion on the day of purchase 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.

SEASONAL SPECIALS

Winter (January–February)

- Chocolate Chocolate Chip (Feb. 13 & 14)
- Chocolate Sugar Cookie
- Coconut Scone
- Pumpkin Bread
- Honey Carrot Pineapple Muffin

Spring (March–May)

- Coconut Scone
- Hot Cross Buns (two weeks prior to Easter)
- Irish Soda Bread (March)
- Lemon Lavender Bread
- Pumpkin Bread
- Traditional Scone (April–May)

Summer (June–August)

- Blueberry Scone (early June–early Aug.)
- Colorado Peach Scone (mid-Aug.–Aug. 31)
- Lemon Blueberry Bread (early June–Aug. 31)
- Zucchini Bread

High Holidays (Autumn)

- Honey Challah (plain or w/ raisins)
- Vanilla Egg Challah (plain or w/ raisins)
- Bunt-Shaped Honey Cake
- Bunt-Shaped Apple Cinnamon Bread

Autumn (September–November)

- Apple Cinnamon Bread (Sept.)
- Cranberry Orange Bread (Nov.–Dec.)
- Maple Pecan Scone (Sept. 1–mid Oct.)
- Peanut Butter Cookie (plain or chocolate chip)
- Pumpkin Bread
- Pumpkin Scone with Orange Citrus Icing (mid Oct.–Dec. 31)
- Traditional Cornbread (Oct.–Nov.)

Holiday (December)

- Cranberry Cornbread
- Cranberry Orange Bread
- Pumpkin Bread
- Pumpkin Scone with Orange Citrus Icing
- Soft Gingerbread Cookie
- Stollen

Nutritional Information,
Recipes and More
Visit us at
www.breadsmithMN.com.

Sign up

for the Breadsmith email **Baker's Notes**
for tips, seasonal updates and news.
www.breadsmithMN.com

Other Locations:

Minnetonka (near Ridgedale) 952-475-0099

St. Paul (Grand and Snelling) 651-690-3224

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.