

Bright with Flavor

SUMMER SPECIALS

Blueberry Scone (Early June until Mid-August).....	2.95
Colorado Peach Scone (Mid-Aug–August 31).....	2.95
Lemon Blueberry Bread (Early June–August 31).....	(muffin 2.95) 8.95
Zucchini Bread	(w/ walnuts 8.45) 8.25

DAILY

■ 100% Whole Wheat	\$4.95
Ciabatta	(mini 1.70) 4.95
Country White (buns, rolls—12 for 5.95) 4.95
Crostini	5.95
CROUTONS	5.95
Flaxseed Farmer's Wheat	
w/ Cranberries	5.85
French Baguette/Ficelle	3.85
French Boule	4.45
French Hoagie	1.40
French Peasant	4.95
Honey Wheat	4.95
Honey White	4.95
Mini Sandwich Buns	
(Honey Wheat/White) ... 12 for 5.95	
Multigrain	4.95
Petite Baguette	3.60
Petite Boule	3.50
Roll/Breadstick	0.60¢-1.75
Rustic Italian	4.95
Sandwich and Brat Bun	
(Honey Wheat/White)	
..... (6 for 5.00)	0.85¢
Sourdough	4.95
Wheat Lavosh Crackers	5.95

FEATURES

Banana Bread .. (w/walnuts 8.45)	8.25
Banana Chocolate Chip Bread	8.45
Brownie..... (6 for 16.00)	2.95
Bite	(6 for 5.25) 1.00
Chocolate Babka Loaf (roll 2.75) 7.95
Cranberry Scone	2.95
Muffin.....	2.75-2.95
Mini	(6 for 5.00) 1.00
Mini Scone and Mini Sweet Roll	(6 for 10.00) 2.00
Pretzel.....	2.75
Bun	1.15
Breadstick.....	1.75

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

Call the bakery to be sure your favorite bread is out of the oven. The full line-up of breads are ready by noon. All breads are dairy-free and Kosher Parve.

EDINA

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

Mon–Fri	6:30 AM – 8:00 PM
Saturday	6:30 AM – 7:00 PM
Sunday	7:00 AM – 7:00 PM

SPECIALS

Monday

■ 100% Whole Wheat Raisin Cinnamon	\$5.60
Blueberry Cranberry	5.95
Dark Raisin Walnut Rye	5.95
New York Style Rye	4.95
Raisin Cinnamon (1st Mon. of month only) ...	5.25

Tuesday

■ 100% Whole Wheat Raisin Cinnamon	5.60
Caraway Rye	4.95
Dark Raisin Walnut Rye	5.95
Potato Bread (1st Tuesday of month only)(roll 1.05) 4.95
Rosemary Ciabatta	(mini 1.90) 5.35

Wednesday

■ 100% Whole Wheat Raisin Cinnamon	5.60
Caraway Onion Rye	4.95
Chocolate Cherry Bread (1st Wed. of month only). (roll 1.15) 6.25
Cinnamon Swirl Pullman	5.85
Dark Raisin Walnut Rye	5.95
English Muffin Bread	4.95

Thursday

■ 100% Whole Wheat Raisin Cinnamon	5.60
Cinnamon Bun.....	2.75
mini	2.00
Dark Raisin Walnut Rye	5.95
Greek Olive Ciabatta	(mini 1.90) 5.95
New York Style Rye	4.95
Walnut Babka Loaf (1st Thu. of month only) ..	7.95
Vanilla Egg Challah .. (buns 1.10; w/ raisins 7.25)	6.95

Friday

■ 100% Whole Wheat Raisin Cinnamon	5.60
Caraway Onion Rye	4.95
Dark Raisin Walnut Rye	5.95
Focaccia (no toppings)	5.95
Margherita, Tourino or Mediterraneo	8.95
Honey Challah	(w/ raisins 5.05) 4.60
New York Style Rye	4.95
Vanilla Egg Challah .. (buns 1.10; w/ raisins 7.25)	6.95
Vanilla Egg Knot.....	1.40
w/ raisins	1.50

Saturday

■ 100% Whole Wheat Raisin Cinnamon	5.60
■ Austrian Pumpernickel	4.95
Blueberry Cranberry	5.95
Caramel Pecan Bun.....	2.95
mini.....	2.00
Caraway Onion Rye.....	4.95
Cinnamon Bun.....	2.75
mini	2.00
Dark Raisin Walnut Rye	5.95
English Muffin Bread	4.95
Focaccia (no toppings)	5.95
Margherita, Tourino or Mediterraneo	8.95
Greek Olive Ciabatta	(mini 1.90) 5.95

Sunday

Blueberry Cranberry	5.95
Cinnamon Bun.....	2.75
mini	2.00
Cinnamon Swirl Pullman	5.85
English Muffin Bread	4.95
Greek Olive Ciabatta	(mini 1.90) 5.95
Raisin Walnut (1st Sunday of month only).....	6.50

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 Almond Scone (January)
- Chocolate Chocolate Chip Bread (mid-Feb)
- Chocolate Sugar Cookie
- Coconut Scone (February)
- Pumpkin Bread
- Honey Carrot Pineapple Muffin with Walnuts (January)
- Heart-Shaped Chocolate Chocolate Chip Bread with Raspberries (Feb. 13 & 14)

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.–August)
- Lemon Blueberry Bread (early June–August)
- 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 (September)
- Cranberry Orange Bread (Nov.–Dec.)
- Maple Pecan Scone (September–mid Oct.)
- Peanut Butter Cookie (plain or chocolate chip)
- Pumpkin Bread (starting early September)
- Pumpkin Scone with Orange Citrus Icing (mid Oct.–December)
- Traditional Cornbread (October–November)
- Stuffing (Holiday)

Holiday (November–December)

- Chocolate Mini Babka Loaf
- Cranberry Cornbread
- Cranberry Orange Bread
- Pumpkin Bread
- Pumpkin Scone with Orange Citrus Icing
- Soft Gingerbread Cookie
- Stollen (December)
- Stuffing (Holiday)

Sign up

for the Breadsman email Baker's Notes for tips, news and seasonal updates. Also find nutritional information, recipes and more at breadsmithMN.com.

Ask for a Baker's Dozen Card. Each loaf or \$5.00 you purchase—which ever benefits you more—counts for a single stamp. Fill the stamp card and you gain a complimentary available loaf. Redemption not available for Stollen and Holiday Challah loaves. Start earning your reward today!

Start Today

Our Locations:

Edina (50th and France) 952-920-2778
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.

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HAND MADE. HEARTH BAKED.

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