

# Bright with Flavor

## SUMMER SPECIALS

Blueberry Scone [600 calories] (Early June until Mid-August) .....	\$2.95
Colorado Peach Scone [550 cal.] (Mid-Aug–August 31) .....	2.95
Lemon Blueberry Bread (Early June–August 31) .....	(muffin 2.95) 8.95
Lemon Sugar Cookie [230 cal.] .....	(6 for 6.95) 1.25
Zucchini Bread .....	(w/ walnuts 8.45) 8.25

## DAILY

★100% Whole Wheat .....	\$5.95
Caraway Onion Rye .....	4.95
Ciabatta (mini 1.70) .....	4.95
Cinnamon Swirl Pullman .....	5.85
Country White .....	(buns, rolls—12 for 5.95) 4.95
Crostini .....	5.95
Croutons .....	5.95
English Muffin Bread .....	4.95
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
<b>NEW Granola honey sweetened ...</b>	<b>7.95</b>
Honey Wheat .....	4.95
Honey White .....	4.95
<b>NEW Marble Rye .....</b>	<b>4.95</b>
Mini Sandwich Buns	
(Honey Wheat/White) ... 12 for 5.95	
Multigrain .....	4.95
New York Style Rye .....	4.95
Petite Baguette .....	3.60
Petite Boule .....	3.50
Roll/Breadstick [220-340 cal.]	
.....	0.60¢-1.75
Rustic Italian.....	4.95
Sandwich and Brat Bun [250-280 cal.]	
(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 [960 cal.] .. (6 for 16.00)	2.95
Bite [160 cal.].....	(6 for 5.25) 1.00
Chocolate Babka Loaf .....	(roll [540 cal.] 2.75) 7.95
Cinnamon Bun [620 cal.] .....	2.75
mini [290 cal.].....	2.00
Cranberry Scone [600 cal.] .....	2.95
Muffin [440-710 cal.].....	2.75-2.95
Mini [100-160 cal.] .. (6 for 5.00)	1.00
Mini Scone and Mini Sweet Roll .....	[230-340 cal.]..... (6 for 10.00) 2.00
Pretzel [510 cal.] .....	2.75
Bun [290 cal.] .....	1.15
Breadstick [290 cal.].....	1.75

★ These breads use 100% whole grain grown on small local farms and milled in NE Minneapolis.

## SPECIALS

### Monday

★100% Whole Wheat Raisin Cinnamon .....	\$6.95
Austrian Pumpernickel .....	4.95
Blueberry Cranberry .....	5.95
Dark Raisin Walnut Rye .....	5.95

### Tuesday

★100% Whole Wheat Raisin Cinnamon .....	\$6.95
Dark Raisin Walnut Rye .....	5.95
Greek Olive Ciabatta .....	(mini 1.90) 5.95

### Wednesday

★100% Whole Wheat Raisin Cinnamon .....	\$6.95
Dark Raisin Walnut Rye .....	5.95
Raisin Cinnamon .....	5.25
Rosemary Ciabatta .....	(mini 1.90) 5.35

### Thursday

★100% Whole Wheat Raisin Cinnamon .....	\$6.95
Dark Raisin Walnut Rye .....	5.95
Greek Olive Ciabatta .....	(mini 1.90) 5.95
<b>Walnut Babka Loaf (1st Thu. of month only) ..</b>	<b>7.95</b>
Vanilla Egg Challah .....	(buns [320 cal.] 1.10; w/ raisins 7.25)..... 6.95

### Friday

★100% Whole Wheat Raisin Cinnamon .....	\$6.95
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
Honey Knot [250 cal.].....	1.10
w/ raisins [290 cal.] .....	1.20
Vanilla Egg Challah .....	(buns [320 cal.] 1.10; w/ raisins 7.25)..... 6.95
Vanilla Egg Knot [320 cal.] .....	1.40
w/ raisins [320 cal.] .....	1.50

### Saturday

★100% Whole Wheat Raisin Cinnamon .....	\$6.95
Blueberry Cranberry .....	5.95
Dark Raisin Walnut Rye .....	5.95
Focaccia (no toppings) .....	5.95
Margherita, Tourino or Mediterraneo .....	8.95
Greek Olive Ciabatta .....	(mini 1.90) 5.95
Rosemary Ciabatta .....	(mini 1.90) 5.35

### Sunday

<b>Raisin Walnut (1st Sun. of month only) .....</b>	<b>6.50</b>
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# 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

### Autumn (September–November)

- 100% Whole Wheat Apple Cranberry Bread (September)
- Cranberry Orange Bread (Nov.–Dec.)
- Maple Pecan Scone (September–mid Oct.)
- Peanut Butter Cookie (plain/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 Babka Mini Loaf (December)
- Cranberry Cornbread
- Cranberry Orange Bread
- Pumpkin Bread
- Pumpkin Scone with Orange Citrus Icing
- Soft Gingerbread Cookie
- Stollen (December)
- Stuffing (Holiday)

### Winter (January–February)

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

### Early Spring (March)

- Chocolate Almond Scone
- Hot Cross Buns (two weeks prior to Easter)
- Irish Soda Bread (March)
- Lemon Lavender Bread
- Pumpkin Bread

### Late Spring (April–May)

- Chocolate Almond Scone
- Lemon Lavender Bread
- Lemon Sugar Cookie
- Pumpkin Bread
- Traditional Scone

### Summer (June–August)

- Blueberry Scone (early June–early Aug.)
- Colorado Peach Scone (mid-Aug.–August)
- Lemon Blueberry Bread (early June–August)
- Lemon Sugar Cookie
- 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

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.

Sign up

for the Breadsmith 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—whichever 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.

## MINNETONKA

1816 S. Plymouth Rd., Minnetonka  
(near Ridgedale)

Tel 952-475-0099

Fax 952-475-0295

Hours:

Mon–Fri 6:30 AM – 7:00 PM

Saturday 6:30 AM – 6:00 PM

Sunday 7:00 AM – 6:00 PM



**BREADSMITH**  
HAND MADE. HEARTH BAKED.

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