

a Toast to Taste

100% Whole Wheat • 100% Whole Wheat Apple Cranberry
Chocolate Delights in February

DAILY

■ 100% Whole Wheat	\$4.35
■ 100% Whole Wheat Raisin Cinnamon	5.00
Ciabatta (mini 1.50)	4.35
Country White (2.5 oz. buns 12 for 5.35)	4.35
Crostini	4.50
Croutons	5.00
Flaxseed Farmer's Wheat w/ Cranberries	5.25
French Baguette/Ficelle	3.60
French Boule	3.85
French Peasant	4.10
Honey Wheat	4.35
Honey White	4.35
Mini Sandwich Buns (Honey Wheat/White) 12 for	5.35
Multigrain	4.35
Petite Baguette	3.10
Petite Boule	3.10
Roll/Breadstick	90¢-1.00
Rustic Italian	4.10
Sandwich and Brat Bun (Honey Wheat/White) (6 for 4.00)	75¢
Sourdough	4.35
Wheat Lavosh Crackers	5.00

EVERY DAY SPECIALS

100% Whole Wheat Apple Cranberry Bread	7.00
Almond Chocolate Scone	2.50
Banana Bread (w/ walnuts 7.00)	6.75
Banana Chocolate Chip Bread	..	7.00
Bran Muffin	2.25
Bread Muffin	2.25
Brownie (6 for 13.00)	2.50
Brownie Bite (6 for 4.95)	90¢
Chocolate Babka Loaf (roll 2.25)	7.00
Cranberry Scone	2.50
Mini Muffin (6 for 4.75)	90¢
Mini Scone and Mini Sweet Roll (6 for 8.00)	1.60
Pumpkin Bread (w/ walnuts 7.00)	6.75

FEBRUARY SPECIALS

Chocolate Chocolate Chip Bread	7.00
Chocolate Panettone (Feb. 13 and 14 only) (mini 4.75 or 3 for 13.00)	10.95

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	\$5.75
NEW! Dark Raisin Walnut Rye	5.25
New York Style Rye	4.35

Tuesday

Caraway Rye	4.00
NEW! Dark Raisin Walnut Rye	5.25
Potato Bread (1st Tue. of month only)	4.25

Pretzel (breadstick 1.25)	2.50
Rosemary Ciabatta (mini 1.75)	4.75

Wednesday

■ 100% Whole Wheat Sourdough	4.35
Caraway Onion Rye	4.35
Chocolate Cherry Bread (1st Wed. of month only)	5.75

Cinnamon Swirl Pullman	5.25
NEW! Dark Raisin Walnut Rye	5.25
English Muffin Bread	4.35
Focaccia (no toppings)	5.25
Margherita, Tourino or Mediterraneo	8.60

Thursday

Cinnamon Bun	2.25
NEW! Dark Raisin Walnut Rye	5.25
Greek Olive Ciabatta (mini 1.75)	5.50
New York Style Rye	4.35
Pretzel (breadstick 1.25)	2.50
Vanilla Egg Challah (w/ raisins 5.50)	5.00

Friday

Caraway Onion Rye	4.35
NEW! Dark Raisin Walnut Rye	5.25
Focaccia (no toppings)	5.25
Margherita, Tourino or Mediterraneo	8.60
Honey Challah (w/ raisins 4.75)	4.25
New York Style Rye	4.35
Vanilla Egg Challah (w/ raisins 5.50)	5.00
Vanilla Egg Knot (w/ raisins 1.10)	1.00

Saturday

■ Austrian Pumpernickel	4.35
Blueberry Cranberry	5.75
Caramel Pecan or Cinnamon Bun	2.25
NEW! Dark Raisin Walnut Rye	5.25
English Muffin Bread	4.35
Focaccia (no toppings)	5.25
Margherita, Tourino or Mediterraneo	8.60
Greek Olive Ciabatta (mini 1.75)	5.50
Pretzel (breadstick 1.25)	2.50

Sunday

Blueberry Cranberry	5.75
Cinnamon Bun	2.25
Cinnamon Swirl Pullman	5.25
English Muffin Bread	4.35
Greek Olive Ciabatta (mini 1.75)	5.50
Raisin Walnut	5.75

■ 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 Parve.



BREADSMITH
HAND MADE. HEARTH BAKED.

www.breadsmithMN.com

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)

- 100% Whole Wheat Apple Cranberry Bread and Muffins
- 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 Scone

Summer (June–August)

- Blueberry Scones
- Colorado Peach Scones (Aug.)
- Lemon Blueberry Bread and Muffins
- Oatmeal Raisin and Oatmeal Chocolate Chip Cookies
- 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

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.