

# AUTUMN BOUNTY

## ← Pumpkin Bread →

### DAILY

■ 100% Whole Wheat .....	\$4.50
Caraway Onion Rye .....	4.50
Ciabatta .....	(mini 1.50) 4.50
Cinnamon Swirl Pullman .....	5.50
Country White .....	
..... (2.5 oz. buns 12 for 5.50)	4.50
Crostini .....	4.50
Croutons .....	5.00
English Muffin Bread .....	4.50
Flatbread .....	3.25
Flaxseed Farmer's Wheat .....	
w/ Cranberries .....	5.50
French Baguette/Ficelle .....	3.65
French Boule .....	4.00
French Peasant .....	4.25
Honey Wheat .....	4.50
Honey White .....	4.50
Mini Sandwich Buns (Honey Wheat/White) .....	12 for 5.50
Multigrain .....	4.50
New York Style Rye .....	4.50
Petite Baguette .....	3.25
Petite Boule .....	3.25
Roll/Breadstick .....	75¢-1.00
Rustic Italian .....	4.25
Sandwich and Brat Bun (Honey Wheat/White) ....	(6 for 4.25) 75¢
Sourdough .....	4.50
Wheat Lavosh Crackers .....	5.00

### FEATURES

Banana Bread .....	
..... (w/ walnuts 7.75)	7.00
Banana Chocolate Chip Bread ...	7.75
Brownie .....	(6 for 15.00) 2.75
Brownie Bite .....	(6 for 4.95) 90¢
Chocolate Babka Loaf .....	
..... (roll 2.35)	7.25
Cinnamon Bun .....	(mini 1.90) 2.35
Cranberry Scone .....	2.65
Muffin .....	2.30-2.50
Mini Muffin .....	(6 for 4.75) 90¢
Mini Scone and Mini Sweet Roll .....	
..... (6 for 9.50)	1.90
Pretzel .....	
... (bun 1.00, breadstick 1.50)	2.50

### SPECIALS

#### Monday

■ 100% Whole Wheat Raisin Cinnamon .....	\$5.25
■ Austrian Pumpernickel .....	4.50
Blueberry Cranberry .....	5.75
Dark Raisin Walnut Rye .....	5.75

#### Tuesday

■ 100% Whole Wheat Raisin Cinnamon .....	5.25
Dark Raisin Walnut Rye .....	5.75
Greek Olive Ciabatta .....	(mini 1.75) 5.75

#### Wednesday

■ 100% Whole Wheat Raisin Cinnamon .....	5.25
Dark Raisin Walnut Rye .....	5.75
Raisin Cinnamon .....	4.50
Rosemary Ciabatta .....	(mini 1.75) 5.00

#### Thursday

■ 100% Whole Wheat Raisin Cinnamon .....	5.25
Dark Raisin Walnut Rye .....	5.75
Greek Olive Ciabatta .....	(mini 1.75) 5.75
<b>Walnut Babka Loaf</b> (1st Thu. of month only) .....	<b>7.75</b>

Vanilla Egg Challah .....	5.10
---------------------------	------

#### Friday

■ 100% Whole Wheat Raisin Cinnamon .....	5.25
Dark Raisin Walnut Rye .....	5.75
Focaccia (no toppings) .....	5.50
Margherita, Tourino or Mediterraneo .....	8.75
Honey Challah .....	(w/ raisins 4.85) 4.35
Honey Knot .....	(w/ raisins 1.00) .90¢
Vanilla Egg Challah .....	(w/ raisins 5.60) 5.10
Vanilla Egg Knot.....	(w/ raisins 1.10) 1.00

#### Saturday

■ 100% Whole Wheat Raisin Cinnamon .....	5.25
Blueberry Cranberry .....	5.75
Dark Raisin Walnut Rye .....	5.75
Focaccia (no toppings) .....	5.50
Margherita, Tourino or Mediterraneo .....	8.75
Greek Olive Ciabatta .....	(mini 1.75) 5.75
Rosemary Ciabatta .....	(mini 1.75) 5.00

#### Sunday

<b>Raisin Walnut</b> (1st Sun. of month only) .....	<b>6.00</b>
---	-------------

Call 952-475-0099 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.

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

### AUTUMN SPECIALS

<b>Apple Cinnamon Bread</b> .....	(Sept.) 7.50
<b>Traditional Cornbread</b> .....	(Oct.-Nov.) (Muffin 2.25) 7.00
<b>Cranberry Orange Bread</b> .....	(Nov.-Dec.) 7.50
<b>Maple Pecan Scone</b> .....	(Sept. 1-Oct. 12) 2.95
<b>Peanut Butter Cookie</b> .....	(6 for 5.25) 1.00
<b>Peanut Butter Chocolate Chip Cookie</b> .....	(6 for 5.95) 1.25
<b>Pumpkin Bread</b> .....	(w/ walnuts 7.75) 7.00
<b>Pumpkin Scones with Orange Citrus Icing</b> .....	(Oct. 13-Dec. 31) 2.65

#### 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  
Sat 6:30 AM - 6:00 PM  
Sun 7:00 AM - 6:00 PM



**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 Bread (Feb.)
- Chocolate Sugar Cookie
- Coconut Scone
- Heart-Shaped Chocolate Cherry Bread (Feb. 13 and 14)
- Pumpkin Bread
- Sunrise 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)

- Chocolate Panettone (Dec. 23 and 24 only)
- 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](http://www.breadsmithMN.com).

*Sign up*

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

### Other Locations:

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

**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.