

# Bouquet of Flavor

Irish Soda Bread (March only) • Lemon Lavender (Starts April 5)  
Hot Cross Buns (March 18-April 3)

## DAILY:

Caraway Onion Rye .....	\$3.90
Ciabatta .....	(mini 1.40) 3.90
Cinnamon Swirl Pullman .....	5.00
Country White .....	3.90
Crostini .....	4.29
Croutons .....	4.79
English Muffin Bread .....	4.00
Flaxseed Farmer's Wheat w/ Cranberries .....	4.95
French Baguette .....	3.30
French Boule .....	3.45
French Peasant .....	4.00
Honey Wheat .....	3.85
Honey White .....	3.85
Multigrain .....	4.00
New York Style Rye .....	3.90
Petite Baguette .....	2.90
Petite Boule .....	3.00
Rolls/Breadsticks .....	75-90¢
Rustic Italian .....	3.60
Sandwich and Brat Buns (wheat, white) ... 75¢ or 6 for	3.75
Sourdough .....	3.90
■ 100% Whole Wheat .....	3.90
■ 100% Whole Wheat Raisin Cinnamon .....	4.95

## EVERY DAY SPECIALS:

<b>NEW! Almond Chocolate Scones</b> (starts Apr. 5) .....	<b>\$2.30</b>
Apple Cranberry Bread .....	6.60
Banana Bread .....	
..... (w/ walnuts 6.60)	6.35
Banana Chocolate Chip Bread ..	6.60
Bran Muffins .....	2.05
Bread Muffins .....	2.05
<b>Brownies</b> (Mar. 1-Apr. 3) .....	<b>2.50</b>
Chocolate Babka Loaf ..... (rolls 2.10)	6.60
Cranberry Scones .....	2.30
<b>Hot Cross Buns</b> (Mar. 18-Apr. 3) ..... (loaf 6.25)	<b>1.30</b>
<b>Irish Soda Bread</b> (Mar. only) ..... (mini 2.25)	<b>6.00</b>
<b>Lemon Lavender Bread</b> .....	
(starts Apr. 5) .....	<b>6.60</b>
Mini Muffins .....	85¢ or 6 for 4.50
Mini Scones & Mini Sweet Rolls ..... 1.50 or 6 for	7.75
<b>Oatmeal Chocolate Chip &amp; Oatmeal Raisin Cookies</b> .....	
..... <b>1.50 or 6 for 7.25</b>	
Pumpkin Bread ..... (w/ walnuts 6.60)	6.35
<b>Traditional Scones</b> (Mar. 1-Apr. 3) .....	<b>2.30</b>

## SPECIALS:

### Monday

■ Austrian Pumpernickel .....	\$4.00
Blueberry Cranberry .....	5.50
Raisin Walnut .....	5.50

### Tuesday

Greek Olive Ciabatta .....	(mini 1.70) 5.00
Pretzels .....	2.20
Raisin Walnut .....	5.50

### Wednesday

■ 100% Whole Wheat Sourdough .....	4.00
Raisin Cinnamon .....	4.80
Raisin Walnut .....	5.50
Rosemary Ciabatta .....	(mini 1.70) 4.10

### Thursday

Greek Olive Ciabatta .....	(mini 1.70) 5.00
Pretzels .....	2.20
Raisin Walnut .....	5.50
Vanilla Egg Challah.....	4.60
Walnut Babka Loaf .....	(rolls 2.10) 6.60

### Friday

Focaccia (no toppings) .....	5.00
Margherita, Tourino or Mediterraneo .....	8.49
Honey Challah .....	(w/ raisins 4.49) 3.90
Raisin Walnut .....	5.50
Vanilla Egg Challah .....	(w/ raisins 5.19) 4.60
Vanilla Egg Knots .....	.95

### Saturday

Blueberry Cranberry .....	5.50
Focaccia (no toppings) .....	5.00
Margherita, Tourino or Mediterraneo .....	8.49
Greek Olive Ciabatta .....	(mini 1.70) 5.00
Raisin Walnut .....	5.50

### Sunday

Blueberry Cranberry .....	5.50
Caramel Pecan Buns .....	2.10

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

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.

## 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](http://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)

- Apple Cranberry Bread & Muffins
- Brownies (*Feb.*)
- Chocolate Bread & Muffins (*Feb.*)
- Pumpkin Bread & Muffins (*plain or walnuts*)
- Snickerdoodle Cookies
- Traditional Scones

### Spring (March–May)

- Hot Cross Buns & Bread (*three weeks prior to Easter*)
- Irish Soda Bread & Scones (*Mar.*)
- Lemon Lavender Bread & Muffins
- Oatmeal Chocolate Chip Cookies

### Summer (June–August)

- Blueberry Scones
- Colorado Peach Scones (*Aug.*)
- Lemon Blueberry Bread & Muffins
- Oatmeal Raisin & Oatmeal Chocolate Chip Cookies
- Zucchini Bread & Muffins (*plain or walnuts*)

### Fall (September–November)

- Apple Cinnamon Walnut Bread & Muffins
- Maple Pecan Scones
- Peanut Butter & Peanut Butter Chocolate Chip Cookies
- Pumpkin Bread & Muffins (*plain or walnuts*)

### Holiday (December)

- Chocolate Panettone (*Dec. 23, 24 only*)
- Pumpkin Bread & Muffins (*plain or walnuts*)
- Pumpkin Scones with Orange Citrus Icing
- Soft Gingerbread Cookies
- Stollen

For nutritional information and more visit  
[www.breadsmithMN.com](http://www.breadsmithMN.com)

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

### Other Locations:

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

**St. Paul** (Grand & 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.