

Bouquet of Flavor

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

DAILY:

Ciabatta (mini \$1.40)	\$3.90
Country White	3.90
Crostini	4.29
Croutons	4.79
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
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:

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

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

Call 651-690-3224 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.

SPECIALS:

Monday

■ Austrian Pumpernickel	\$4.00
Blueberry Cranberry	5.50
New York Style Rye	3.90
Raisin Walnut	5.50

Tuesday

Caraway Rye	3.90
English Muffin Bread	4.00
Mediterranean Herb	4.00
Raisin Walnut	5.50
Rosemary Ciabatta (mini 1.70)	4.10

Wednesday

■ 100% Whole Wheat Sourdough	4.00
Caraway Onion Rye	3.90
Chocolate Cherry Bread (1st Wed. of month only)(roll .90)	5.50

Cinnamon Swirl Pullman	5.00
English Muffin Bread	4.00
Pretzels	2.20
Raisin Walnut	5.50
Rosemary Ciabatta (mini 1.70)	4.10

Thursday

Cinnamon Buns	2.10
Greek Olive Ciabatta (mini 1.70)	5.00
Honey Challah	3.90
New York Style Rye	3.90
Raisin Walnut	5.50
Rosemary Ciabatta (mini 1.70)	4.10

Friday

Focaccia (no toppings)	5.00
Margherita, Tourino or Mediterraneo	8.49
Honey Challah (w/ raisins 4.49)	3.90
New York Style Rye	3.90
Raisin Walnut	5.50
Vanilla Egg Challah (w/ raisins 5.19)	4.60
Vanilla Egg Knots95

Saturday

■ Austrian Pumpernickel	4.00
Blueberry Cranberry	5.50
Caramel Pecan & Cinnamon Buns	2.10
English Muffin Bread	4.00
Focaccia (no toppings)	5.00
Margherita, Tourino or Mediterraneo	8.49
Raisin Walnut	5.50
Rosemary Ciabatta (mini 1.70)	4.10

Sunday

Blueberry Cranberry	5.50
Cinnamon Buns	2.10
Cinnamon Swirl Pullman	5.00
English Muffin Bread	4.00
Focaccia (no toppings)	5.00
Margherita, Tourino or Mediterraneo	8.49
Greek Olive Ciabatta (mini 1.70)	5.00

ST. PAUL

1579 Grand Avenue, St. Paul
(corner of Grand & Snelling)
Tel 651-690-3224
Fax 651-690-3335

Hours:

Mon-Fri	7:00 AM – 8:00 PM
Sat	7:00 AM – 7:00 PM
Sun	7:00 AM – 7:00 PM



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)

- 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

Sign up for the Breadsmith email **Baker's Notes** for tips, seasonal updates and news about Breadsmith on www.breadsmithMN.com

Other Locations:

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

Minnetonka (near Ridgedale) 952-475-0099

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.