

# AUTUMN BOUNTY

## ← Pumpkin Bread →

### DAILY

■ 100% Whole Wheat	.....	\$4.50
Ciabatta	..... (mini 1.50)	4.50
Country White	.....	
.... (2.5 oz. buns, 12 for 5.50)		4.50
Crostini	.....	4.50
Croutons	.....	5.00
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
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
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

### AUTUMN SPECIALS

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

### ST. PAUL

1579 Grand Avenue, St. Paul  
(corner of Grand and 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

### SPECIALS

#### Monday

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

#### Tuesday

■ 100% Whole Wheat Raisin Cinnamon	.....	5.25
Caraway Rye	.....	4.50
Dark Raisin Walnut Rye	.....	5.75
English Muffin Bread	.....	4.50
Mediterranean Herb	.....	4.50
<b>Potato Bread</b> (1st Tue. of month only)	.....	<b>4.50</b>
Rosemary Ciabatta	..... (mini 1.75)	5.00

#### Wednesday

■ 100% Whole Wheat Raisin Cinnamon	.....	5.25
Caraway Onion Rye	.....	4.50
<b>Chocolate Cherry Bread</b> (1st Wed. of month only)	.....	<b>5.95</b>
Cinnamon Swirl Pullman	.....	5.50
Dark Raisin Walnut Rye	.....	5.75
English Muffin Bread	.....	4.50
Rosemary Ciabatta	..... (mini 1.75)	5.00
Wheat Ciabatta	..... (mini 1.50)	4.50

#### Thursday

■ 100% Whole Wheat Raisin Cinnamon	.....	5.25
Cinnamon Bun	..... (mini 1.90)	2.35
Dark Raisin Walnut Rye	.....	5.75
Greek Olive Ciabatta	..... (mini 1.75)	5.75
Honey Challah	.....	4.35
New York Style Rye	.....	4.50
Rosemary Ciabatta	..... (mini 1.75)	5.00

#### Friday

■ 100% Whole Wheat Raisin Cinnamon	.....	5.25
Caraway Onion Rye	.....	4.50
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
New York Style Rye	.....	4.50
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
■ Austrian Pumpernickel	.....	4.50
Blueberry Cranberry	.....	5.75
Caramel Pecan	..... (mini 1.90)	2.75
Caraway Onion Rye	.....	4.50
Cinnamon Bun	..... (mini 1.90)	2.35
Dark Raisin Walnut Rye	.....	5.75
English Muffin Bread	.....	4.50
Focaccia (no toppings)	.....	5.50
Margherita, Tourino or Mediterraneo	.....	8.75
Rosemary Ciabatta	..... (mini 1.75)	5.00

#### Sunday

Blueberry Cranberry	.....	5.75
Cinnamon Bun	..... (mini 1.90)	2.35
Cinnamon Swirl Pullman	.....	5.50
English Muffin Bread	.....	4.50
Greek Olive Ciabatta	..... (mini 1.75)	5.75
<b>Raisin Walnut</b> (1st Sun. of month only)	.....	<b>6.00</b>

■ 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.



**BREADSMITH**  
HAND MADE. HEARTH BAKED.

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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

### 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).

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for tips, seasonal updates and news.  
[www.breadsmithMN.com](http://www.breadsmithMN.com)

### Other Locations:

**Edina** (50th and 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.