

# Bountiful Taste

Irish Soda Bread (March only)

Hot Cross Buns (April 1-23) • Lemon Lavender (starts April 1)

## DAILY:

Ciabatta	..... (mini \$1.50)	\$4.00
Country White	.....	4.00
Crostini	.....	4.50
Croutons	.....	5.00
Flaxseed Farmer's Wheat		
w/ Cranberries	.....	5.00
French Baguette	.....	3.50
French Boule	.....	3.75
French Peasant	.....	4.00
Honey Wheat	.....	4.00
Honey White	.....	4.00
Multigrain	.....	4.25
Petite Baguette	.....	3.00
Petite Boule	.....	3.00
Roll/Breadstick	.....	90¢-1.00
Rustic Italian	.....	3.75
Sandwich and Brat Bun		
(wheat, white) ...	75¢ or 6 for	4.00
Sourdough	.....	4.00
■ 100% Whole Wheat	.....	4.00
■ 100% Whole Wheat		
Raisin Cinnamon	.....	5.00

## EVERY DAY SPECIALS:

Banana Bread	.....	
..... (w/ walnuts	6.75)	6.50
Banana Chocolate Chip Bread	..	6.75
Bran Muffin	.....	2.15
Bread Muffin	.....	2.15
Chocolate Babka Loaf		
..... (roll	2.25)	6.75
Cranberry Scone	.....	2.40
Mini Muffin	.....	90¢ or 6 for 4.75
Mini Scone & Mini Sweet Roll		
.....	1.60 or 6 for	8.00
Pumpkin Bread		
.....(w/ walnuts	6.75)	6.50

**Brownie** ..... (6 for 13.00) 2.50

**Brownie Bites**  
..... (6 for 4.75) 90¢

**Hot Cross Buns** (April 1-23)  
..... (loaf 6.50) 1.45

**Irish Soda Bread** (March only)  
..... (mini loaf 2.50) 6.50

**Lemon Lavender Bread**  
(Starts April 1) ..... 6.75

**Traditional Scone** ..... 2.00

■ **100% Whole Wheat Apple Cranberry Bread**  
(March only) ..... 6.75

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.

## 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

## SPECIALS:

### Monday

■ Austrian Pumpernickel	.....	\$4.25
Blueberry Cranberry	.....	5.75
New York Style Rye	.....	4.00
Raisin Walnut	.....	5.75

### Tuesday

Caraway Rye	.....	4.00
English Muffin Bread	.....	4.25
Mediterranean Herb	.....	4.25

### Potato Bread (1st Tue. of month only)

.....		<b>4.25</b>
Raisin Walnut	.....	5.75
Rosemary Ciabatta	..... (mini 1.75)	4.50

### Wednesday

■ 100% Whole Wheat Sourdough	.....	4.25
Caraway Onion Rye	.....	4.00

### Chocolate Cherry Bread (1st Wed. of month only)

.....		<b>5.75</b>
Cinnamon Swirl Pullman	.....	5.25
English Muffin Bread	.....	4.25
Pretzel	..... (breadstick 1.15)	2.25
Raisin Walnut	.....	5.75
Rosemary Ciabatta	..... (mini 1.75)	4.50

### Thursday

Cinnamon Bun	.....	2.25
Greek Olive Ciabatta	..... (mini 1.75)	5.25
Honey Challah	..... (w/ raisins 4.60)	4.00
New York Style Rye	.....	4.00
Raisin Walnut	.....	5.75
Rosemary Ciabatta	..... (mini 1.75)	4.50

### Friday

Focaccia (no toppings)	.....	5.25
Margherita, Tourino or Mediterraneo	.....	8.60
Honey Challah	..... (w/ raisins 4.60)	4.00
New York Style Rye	.....	4.00
Raisin Walnut	.....	5.75
Vanilla Egg Challah	..... (w/ raisins 5.30)	4.75
Vanilla Egg Knot	.....(w/ raisins 1.10)	1.00

### Saturday

■ Austrian Pumpernickel	.....	4.25
Blueberry Cranberry	.....	5.75
Caramel Pecan & Cinnamon Bun	.....	2.25
English Muffin Bread	.....	4.25
Focaccia (no toppings)	.....	5.25
Margherita, Tourino or Mediterraneo	.....	8.60
Pretzel	..... (breadstick 1.15)	2.25
Raisin Walnut	.....	5.75
Rosemary Ciabatta	..... (mini 1.75)	4.50

### Sunday

Blueberry Cranberry	.....	5.75
Cinnamon Bun	.....	2.25
Cinnamon Swirl Pullman	.....	5.25
English Muffin Bread	.....	4.25
Focaccia (no toppings)	.....	5.25
Margherita, Tourino or Mediterraneo	.....	8.60
Greek Olive Ciabatta	..... (mini 1.75)	5.25

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



**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)

- 100% Whole Wheat Apple Cranberry Bread & Muffins
- Almond Chocolate Scones
- Brownies
- Chocolate Chocolate Chip Bread & Muffins (Feb.)
- Pumpkin Bread & Muffins (plain or walnuts)

### Spring (March–May)

- Brownies
- Hot Cross Buns & Bread (three weeks prior to Easter)
- Irish Soda Bread & Scones (Mar.)
- Lemon Lavender Bread & Muffins
- Traditional Scone

### 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)
- Cranberry Orange
- 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.  
[www.breadsmithMN.com](http://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.