

- ♥ 100% whole grain
a good source of fiber
- * Made with whole grains



BREADSMITH
HAND MADE. HEARTH BAKED.™

Daily Breads

♥ 100% Whole Wheat	\$4.95
Baguettes	3.25
Country Buttermilk	5.25
French	3.25
* French Peasant	4.50
Rustic Italian	4.25
* Soft Sandwich Wheat	3.75
Soft Sandwich White	3.75
Sourdough	4.75

Specialty Items

Bostock, Sweet Swirl	1.95
Brownies	2.95 or 4 for 10.95
Cinnamon Claw	1.50
Coffee Cake	8.50
Cookies	1.25 or 6 for 6.25
Dessert Bread	6.95
Dog Bones	.60
Focaccia	5.25-9.95
Granola	6.50
Hamburger Buns	3.50
Muffins	1.95
Pizza Dough	3.25
Scones	1.95

Monday

Ciabatta	4.50
♥ European Wholegrain	4.95
* Farmer's Wheat	4.95
♥ Honey Sunflower Whole Wheat	4.95
Raisin Cinnamon	6.95

Tuesday

* Honey Wheat	4.95
* Marathon Multigrain	4.95
♥ Raisin Cinnamon Whole Wheat	6.95
Rosemary Garlic Ciabatta	4.95
* Traditional Rye	4.95

Monday - Friday: 7:00 - 7:00
Saturday: 7:00 - 4:00
Sunday: Closed

Wednesday

Cheddar Jalapeño Sourdough	\$6.50
Cheddar Sourdough	6.50
Ciabatta	4.50
* Honey Oat Bran	4.95
♥ Multigrain Whole Wheat	4.95
Raisin Cinnamon	6.95
Russian Rye	4.95

Thursday

* Farmer's Wheat	4.95
Garlic Onion	5.95
Garlic Onion Parmesan	6.50
♥ Honey Whole Wheat	4.95
Icelandic Brown Bread	5.95
* Raisin Walnut	6.95
Rosemary Garlic Ciabatta	4.95

Friday

Brioche	6.95
Challah	5.95
Ciabatta	4.50
* Honey Wheat	4.95
* Marathon Multigrain	4.95
♥ Raisin Cinnamon Whole Wheat	6.95
* Traditional Rye	4.95

Saturday

* Honey Oat Bran	4.95
♥ Multigrain Whole Wheat	4.95
* Raisin Cinnamon Walnut	6.95
Rosemary Garlic Ciabatta	4.95
Russian Rye	4.95

Check for in-store specials.

♥ **Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol may help reduce the risk of heart disease.**

1617 32nd Avenue South • Fargo, ND 58103 • (701) 478-8000



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Keeping Your Bread Fresh

Great bread is made without preservatives. Follow these simple steps to maintain your bread's fresh-from-the-oven goodness.

- If unsliced, keep the bread in a paper bag at room temperature.
- Once the bread is cut, place the sliced side down on a flat surface to retain moisture.
- To warm and recrisp: place in 350° oven for 10 minutes.
- For best results, we recommend immediately freezing any portion that will not be used within 3 days in a plastic bag. Your bread will keep in the freezer for up to 3 months (see instructions below).

Freezing Instructions

Storing your bread in plastic will soften the crust.

To recrisp, follow directions below.

- Freeze (up to 3 months) in a plastic bag with the air squeezed out as much as possible.
- Thaw in the unopened plastic bag at room temperature (bread will reabsorb the ice crystals).
- To warm and recrisp: remove from the plastic bag and place in a 350° oven for 10 minutes.

1617 32nd Avenue South
Located in the Southparke Center
next to Babb's Coffee House and Heirlooms,
across from Hair Success

