

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



BREADSMITH
HAND MADE. HEARTH BAKED.™

Spring Menu 2008

Daily Breads

♥ 100% Whole Wheat	\$4.50
Country Buttertop	4.95
French	3.25
French Baguette	3.25
* French Peasant	4.25
Rustic Italian	3.95
Sourdough	4.75

Daily Features

Dog Bones	.60
Coffee Cake	8.50
Muffins	1.75
Dessert Bread	6.95
Cinnamon Claw	1.50
Scones	1.95
Cookies	1.10 or 6 for 5.50
Brownies	2.95 or 4 for 10.95
Bostock, Sweet Swirl	1.95
Pizza Dough	3.25
Hamburger Buns	3.50
Granola	6.50
Tote Bags	12.95

Monday

Ciabatta	4.50
♥ European Wholegrain	4.75
* Farmer's Wheat	4.75
♥ Honey Sunflower Whole Wheat	4.95
Raisin Cinnamon	6.50

Tuesday

* Honey Wheat	4.50
* Marathon Multigrain	4.75
♥ Raisin Cinnamon Whole Wheat	6.50
Rosemary Garlic Ciabatta	4.95
* Traditional Rye	4.50
Tuscan Herb Formaggio	5.95

Check for in-store specials.

Monday - Friday: 7:00 - 7:00

Saturday: 7:00 - 4:00

Sunday: Closed

Wednesday

Cheddar Jalapeño Sourdough	\$5.95
Cheddar Sourdough	5.95
Ciabatta	4.50
* Honey Oat Bran	4.95
♥ Multigrain Whole Wheat	4.75
Russian Rye	4.75
Raisin Sunflower	6.50

Thursday

* Farmer's Wheat	4.75
Focaccia	4.95 - 9.95
Garlic Onion	4.95
Garlic Onion Parmesan	5.95
♥ Honey Whole Wheat	4.50
* Raisin Walnut	6.95
Rosemary Garlic Ciabatta	4.95

Friday

Brioche	6.50
Ciabatta	4.50
Focaccia	4.95 - 9.95
* Honey Wheat	4.50
Honey White Challah	5.95
* Marathon Multigrain	4.75
♥ Raisin Cinnamon Whole Wheat	6.50
* Traditional Rye	4.50

Saturday

Focaccia	4.95 - 9.95
* Honey Oat Bran	4.95
♥ Multigrain Whole Wheat	4.75
Pull-Aparts	5.50
* Raisin Cinnamon Walnut	6.95
Rosemary Garlic Ciabatta	4.95
Russian Rye	4.75

- ♥ **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 Moxie Java and Heirlooms,
across from Hair Success

