

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



BREADSMITH®
HAND MADE. HEARTH BAKED.™

Daily Breads

Ciabatta	3.95
French	3.00
French Baguette	3.00
* French Peasant	3.95
Rolls and Buns	.60 - .85
Rustic Italian	3.50
Sourdough	3.95

Special Features

Cinnamon Buns	2.50
<i>Friday, Saturday, and Sunday only</i>	
Cinnamon Claws	1.25
Muffins	1.50
Scones	1.50
Coffee Cakes	2.25/6.75
Dessert Breads	5.75/5.95
Cookies	.85 or 6 for 4.50
Dog Bones	.60
Pizza Dough	2.50

Tuesday

♥100% Whole Wheat	3.95
Country Buttermilk	4.25
* Farmer's Wheat	4.25
Garlic Onion Parmesan	4.95
Honey Raisin Pecan	5.50
* Multigrain Sandwich Bread	4.25

Wednesday

Cheddar Jalapeño Sourdough	4.95
Country Buttermilk	4.25
* Honey Oat Bran	3.95
* Marathon Multigrain	4.25
♥Raisin Cinnamon Whole Wheat	4.95
Rosemary Garlic Ciabatta	4.25
Russian Rye	4.25

♥ **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.**

Thursday

Cinnamon Swirl	4.95
Country Buttermilk	4.25
* Honey Wheat with Cranberries	4.50
♥Multigrain Whole Wheat	4.25
Pepperoni Bread	5.50
* Raisin Cinnamon Walnut	5.50

Friday

♥100% Whole Wheat	3.95
Country Buttermilk	4.25
Focaccia	7.50
Focaccia with Parmesan Cheese	5.25
Honey Raisin Pecan	5.25
* Multigrain Sandwich Bread	4.25
* Traditional Rye	4.25
Tuscan Herb Formaggio	4.95

Saturday

Cheddar Sourdough	4.75
Country Buttermilk	4.25
Freedom Bread	5.95
Greek Olive Ciabatta	5.25
* Honey Wheat	3.95
* Marathon Multigrain	4.25
♥Raisin Cinnamon Whole Wheat	4.95

Sunday

Chocolate Bread	4.95
Country Buttermilk	4.25
* Honey Stoneground Wheat	4.00
* Marble Rye	4.25
♥Multigrain Whole Wheat	4.25
* Raisin Cinnamon	4.95
Vanilla Egg	4.95

Monday - Closed
Tuesday - Friday 7:00 - 6:00
Saturday 7:00 - 5:00
Sunday 8:00 - 4:00

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Located on the Northeast Corner of Power and McDowell in the Village at Las Sendas
(480) 981-7600 • Fax: (480) 981-7601



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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: remove from plastic bag and 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).



Slicing Your Bread

Follow these steps for slicing your bread.

- We recommend a high quality serrated bread knife with a steady grip. Check with your local Breadsmith or any finer department store for suggestions.
- Slice with a gentle, sawing motion.

CAUTION: Please do not attempt to slice frozen bread as it is easy to cut yourself if the knife slips.



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.