

Artisan Breads

MADE FRESH FROM SCRATCH

LOCALLY OWNED SINCE 1997



EVERY DAY BREADS

- | | |
|------------------------|---------------------|
| ♥100% Whole Wheat 4.89 | ★Honey Wheat 4.89 |
| Country Buttermop 5.49 | Honey White 4.89 |
| French 3.89 | Rustic Italian 4.29 |
| French Baguette 3.89 | Sourdough 4.29 |
| ★French Peasant 4.29 | |

SWEETS & SPECIALTY

- | | |
|---------------------|--------------------|
| Brownies 2.09 | ★Granola 6.99 |
| Cinnamon Claws 1.69 | ★Granola Bars 4.24 |
| Cinnamon Rolls 1.89 | Muffins 1.69 |
| Coffee 1.75/2.00 | Rolls .64 - .94 |
| Cookies 1.16 | Scones 1.69 |

WEEKLY

Monday

- Apple Pie Bread 6.74
- Cheddar Sourdough 6.74
- ♥Multigrain Whole Wheat 6.09
- Raisin Cinnamon 6.74

Tuesday

- Banana Dessert Bread 6.49
- Caraway Rye 4.99
- Ciabatta 5.29
- ★Honey Oat 4.99
- ★Raisin Walnut 6.99

[We make the finest breads in the time-honored traditional way, by hand without additives or preservatives, using only the best ingredients.]

BREAD THE WAY IT WAS MEANT TO BE.

609 W. 33rd Street • Sioux Falls
33rd & Duluth
605.338.1338

1813 S. Marion Road • Sioux Falls
26th & Marion
605.275.2338

www.breadsmithSD.com

Monday – Friday 7:30 - 7:00
Saturday 8:00 - 6:00
Sunday Closed

WEEKLY CONTINUED

Wednesday

- Black Russian 5.49
- ★Marble Wheat 4.99
- ★Multigrain 5.29
- ★Raisin Cinnamon Walnut 6.99

Thursday

- Garlic Onion 5.85
- ★Honey Oat 4.99
- ★Marathon Multigrain 5.29
- Pizza Dough 3.59
- ★Raisin Walnut 6.99

Friday

- Black Russian 5.49
- Honey Challah 5.35
- Pizza Dough 3.59
- Raisin Cinnamon 6.74
- ★Six Grain 5.29
- Tuscan Herb Formaggio 6.74

Saturday

- Cranberry Walnut Multigrain 6.99
- ★Honey Oat 4.99
- Jalapeño Cheddar 6.74
- ★Raisin Cinnamon Walnut 6.99
- Sunshine Cinnamon 6.09

- ♥ 100% whole grain
- ★ Made with whole grains

BREAD CARE TIPS

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

- If unsliced, keep loaf in a paper bag at room temperature.
- Once bread is cut, place sliced side down on a flat surface to retain moisture.
- To warm and recrisp, place unbagged loaf in a 350° oven for 10 minutes.
- For best results, immediately freeze any portion that will not be used within three days in a plastic bag for up to three months.

Sign up for our Email Club • Members of our email club receive monthly updates, special offers, recipes and more. Sign up in store or at www.breadsmithSD.com.

Our Promise • Our goal is to provide you the highest quality artisan breads and sweets. Please let us know if you are not satisfied for any reason with your Breadsmith experience.

Supporting the Community • We support local organizations with fundraisers and special events, and at the end of each day we donate our unsold bread to those in need. If you know a charitable organization that could benefit from our service, please let us know.

To reserve any size order, call 605.338.1338 (33rd & Duluth) or 605.275.2338 (26th & Marion)

Find bread descriptions, recipes, nutritional info and more at www.breadsmithSD.com.



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