

Bountiful Taste

SPRING SPECIALS

Coconut Scone (March-April)	[600 cal.] 3.60
Hot Cross Buns (two weeks prior to Easter) (6 pk \$10.50) (Tray of 9 \$12.50)	[320 cal.] 1.95
Lemon Lavender Bread	10.50
Lemon Sugar Cookie (6 pk for 7.95)	[230 cal.] 1.55
Irish Soda Bread (March)	(Mini \$3.60) [600 cal.] 8.25
Orange Currant Scone (May)	[570 cal.] 3.60
Pumpkin Bread	(w/Walnuts \$10.50) 9.95
Traditional Scone (Apr-May)	[560 cal.] 2.95

DAILY

100% Whole Wheat	\$7.29
Caraway Onion Rye	6.79
Ciabatta	(Mini 2.19) 6.79
Cinnamon Swirl Pullman	7.79
Country White	6.79
Buns/Rolls	(12 for) 7.49
Pull Aparts	9.25
English Muffin Bread	6.79
English Muffin	(4 for 5.79) 1.59
Ficelle	4.69
Flatbreads	(3 pack) 7.29
Flaxseed Farmer's Wheat	7.79
French Baguette	(w/ Cranberries) 4.99
French Boule	6.29
French Hoagie	2.19
French Peasant	6.79
Honey Wheat/White	6.79
Marble Rye	6.79
Mini Sandwich Buns	(12 for) 7.49
(Honey Wheat, Honey White)	
Multigrain	6.79
New England Hot Dog Buns	(5 pack) 6.49
New York Style Rye	6.79
Petite Baguette	4.49
Petite Boule	5.10
Roll/Breadstick89-1.45
Rustic Italian	6.79
Sandwich/Brat Bun [250-280 cal.]	(Honey Wheat, Honey White) (6 for 6.49) 1.15

NEW Select Seven Grain	7.59
Sourdough / NEW Country Sourdough	6.79



Cracker Chips (Honey Cinnamon, Italian Herb, Olive Oil & Sea Salt)	
Mini	5.19
Large	9.29
Crostini	7.29
CROUTONS	7.29
Granola Honey Sweetened	9.29
NEW Peanut Butter Granola Bites	9.59
Lavosh Crackers	7.29
(Everything, Semolina, Wheat, Variety)	

FEATURES

Banana Bread	(w/ Walnuts 10.50) 9.95
Banana Chocolate Chip Bread	10.75
Brownie [960 Cal.]	(6 for 21.95) 4.75
Bite [160 Cal.]	(6 for 6.50) 1.20
Chocolate Babka Loaf	10.25
Roll [540 cal.]	3.60
Cinnamon Buns [620 cal.]	3.60
Mini [290 cal.]	2.45
NEW Cinnamon Pull Aparts	(Mini 4.89) 9.79
Cranberry Scone [600 Cal.]	3.60
Muffin [440-710 cal.]	3.50-3.75
Mini [100-160 cal.]	(6 for 6.50) 1.15
Mini Scone/Sweet Roll [230-340 cal.]	(6 for 12.95) 2.45
Pretzel [510 cal.]	3.99
Bun [290 cal.]	1.59
Breadstick [290 cal.]	2.09
NEW Vanilla Egg Bun [310 cal.]	(6 for 7.79) 1.49

SPECIALS

Monday

100% Whole Wheat Raisin Cinnamon	8.79
Austrian Pumpernickel	6.79
Blueberry Cranberry	7.79
Dark Raisin Walnut Rye	7.79

Tuesday

100% Whole Wheat Raisin Cinnamon	8.79
Dark Raisin Walnut Rye	7.79
Greek Olive Ciabatta	(Mini 2.49) 7.79

Wednesday

100% Whole Wheat Raisin Cinnamon	8.79
Dark Raisin Walnut Rye	7.79
Raisin Cinnamon	7.29
Rosemary Ciabatta	(Mini 2.49) 7.29

Thursday

100% Whole Wheat Raisin Cinnamon	8.79
Dark Raisin Walnut Rye	7.79
Greek Olive Ciabatta	(Mini 2.49) 7.79
Walnut Babka Loaf (1st Thu. of month only)	10.25
Vanilla Egg Challah Loaf	8.29

Friday

100% Whole Wheat Raisin Cinnamon	8.79
Dark Raisin Walnut Rye	7.79
Focaccia (no toppings)	7.79
(Margherita, Tourino or Mediterraneo)	10.25
Breadsticks	[250 cal.] 1.49
Honey Challah	(w/ Raisins 7.29) 6.79
Honey Knot [250 cal.]	(w/ Raisins [290 cal.] 1.59) 1.49
Vanilla Egg Challah Loaf	(w/ Raisins 8.69) 8.29
Knot [320 cal.]	(w/ Raisins 1.89) 1.79

Saturday

100% Whole Wheat Raisin Cinnamon	8.79
Blueberry Cranberry	7.79
Dark Raisin Walnut Rye	7.79
Focaccia (no toppings)	7.79
(Margherita, Tourino or Mediterraneo)	10.25
Breadsticks	[250 cal.] 1.49
Greek Olive Ciabatta	(Mini 2.49) 7.79
Rosemary Ciabatta	(Mini 2.49) 7.29

Sunday

Raisin Walnut (1st Sun. of the month only)	7.79
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MINNETONKA

1816 S. Plymouth Rd. Minnetonka
(Near Ridgedale)

Tel 952-475-0099

Mon-Fri	6:30 AM - 6:00 PM
Saturday	6:30 AM - 5:00 PM
Sunday	7:00 AM - 5:00 PM



BREADSMITH
HAND MADE. HEARTH BAKED.
breadsmithMN.com

Bread Care Tips

If Serving 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 Serving 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 (for up to two months) a portion on the day of purchase 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.

SEASONAL SPECIALS

Autumn (September-November)

- 100% Whole Wheat Apple Cranberry Bread (Sept.-Oct.)
- Cranberry Orange Bread (Nov.-Dec.)
- Maple Pecan Scone (Sept.-mid Oct.)
- Peanut Butter Cookie (Sept.-Oct.)
- Pumpkin Bread (starting early Sept.)
- Pumpkin Scone with Orange Citrus Icing (mid Oct.-Dec.)

Holiday (November-December)

- Cranberry Cornbread (Weds. in Nov.)
- Cranberry Orange Bread
- Pumpkin Bread
- Pumpkin Scone with Orange Citrus Icing
- Soft Gingerbread Cookie
- Stollen (Dec.)
- Stuffing (Holiday)
- Traditional Cornbread (Nov.)

Winter (January-February)

- Chocolate Almond Scone
- Chocolate Sugar Cookie
- Pumpkin Bread
- Honey Carrot Pineapple Muffin with Walnuts (Jan.)

Spring (March-May)

- Coconut Scone (Mar.-Apr.)
- Hot Cross Buns (two weeks prior to Easter)
- Irish Soda Bread (Mar.)
- Lemon Lavender Bread
- Lemon Sugar Cookie
- Orange Currant Scones (early May)
- Pumpkin Bread
- Traditional Scone (Apr.-May)

Summer (June-August)

- Blueberry Scone (early Jun.-early Aug.)
- Chocolate Chip Cookie (Jul.)
- Colorado Peach Scone (mid Aug.-Aug.)
- Lemon Blueberry Bread (early Jun.-Aug.)
- Peanut Butter Cookie (Aug.)
- Zucchini Bread

High Holidays (Autumn)

- Honey Challah (plain or w/ raisins)
- Vanilla Egg Challah (plain or w/ raisins)
- Bunt-Shaped Honey Cake
- Bunt-Shaped 100% Whole Wheat Apple Cranberry Bread

Call the bakery to be sure your favorite bread is out of the oven. The full line-up of breads are ready by noon. All breads are dairy-free and Kosher Parve.



RECYCLING YOUR BREADSMITH BAGS

Did you know Breadsmith plastic and paper bags are recyclable? In an effort to minimize waste and better support our environment, we encourage the recycling or reuse of these products.

DOWNLOAD OUR APP & EARN REWARDS



Our Locations:

Edina (50th and France) 952-920-2778

Minnetonka (near Ridgedale) 952-475-0099

St. Paul (Grand and Snelling) 651-690-3224

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.