

BREADSMITH of Lakewood ♦ Menu

DAILY BREADS

Asiago Baguette	6.50
Challah.....	4.75
French <.....	4.25
French Baguette <.....	3.50
Rustic Italian <.....	4.25
Sourdough <.....	4.75
♥ French Peasant <.....	4.50
♥ Honey Wheat	4.75
♥ Traditional Rye <.....	4.75
Tuscan Herb <.....	5.25
♥ Multigrain <.....	4.75
Honey White	4.75
Country Buttermilk.....	4.75

DAILY FEATURES

Mini-loaves.....	2.95-3.75
Rolls of the day.....	65¢ each
Buns.....	3.75/6-pack
Pocket Pepperoni	3.95
Pizza Dough.....	3.75

DAILY SWEETS

Cookies95¢ to 2.00
Dessert Bread.....	7.25/3.00
Muffins/Scones	1.95
Brioche Nut Twirls.....	3.00
Cinnamon Rolls.....	1.95
Cinnamon Claws.....	.95¢
Monkey Bread	6.50/3.50

TUESDAY

♥ Raisin Cinnamon	
Walnut <.....	6.50
♥ Granola Bread	5.50
♥♥ Multigrain Whole Wheat	5.25

- ♥♥ 100% whole grains
- ♥ contains whole grains
- < vegan

WEDNESDAY

Brioche Cinnamon Swirl	6.95
♥ Marathon Multigrain <	5.25
♥ Raisin Cinnamon Walnut <	6.50
♥♥ Seeded Whole Wheat	5.75

THURSDAY

♥♥ Honey Whole Wheat	5.25
♥ Farmer's Wheat	5.50
♥ Irish Soda Bread	6.00
♥ Raisin Cinnamon Walnut <	6.50
♥ Power Bread	5.50

FRIDAY

♥♥ Austrian Pumpernickel <	5.75
♥ Stoneground Wheat <	4.75
♥ Raisin Walnut <	6.75
Pepperoni Bread	7.25
Brioche Cinnamon Swirl	6.95

SATURDAY

♥ Marathon Multigrain <	5.25
♥♥ Home Grown Whole Wheat <	6.95
♥♥ Honey Sunflower Whole Wheat	5.25
Brioche	6.50
Raisin Cinnamon <	5.50
♥Oat Bran <	4.75

SUNDAY

♥♥ Honey Whole Wheat.....	5.25
English Muffin Bread <	5.75
Brioche Cinnamon Swirl	6.95
♥ Flax Seed Wheat <	4.75
♥ Raisin Cinnamon Walnut<	6.50
♥ Granola Bread	5.50

Bread Care Tips

- ◆ Most of our breads will last 3-5 days. Made without preservatives, they will change their texture over time. Re-baking bread, even if for a short period of time, will re-crisp the crust and soften the crumb.
- ◆ Before you slice it, keep in paper bag at room temperature (plastic bags soften the crust). After slicing, keep the sliced side down on the board or in a bag at room temperature.
- ◆ We recommend that you don't refrigerate your bread. It alters the texture.
- ◆ To reheat: Remove from plastic bag and warm in oven at 350° for 10 minutes.
- ◆ If you are not using bread for 3 days, freeze (for up to 2 months) in an airtight plastic bag. Thaw in unopened plastic bag at room temperature so it can reabsorb moisture.

ABOUT BREADSMITH OF LAKEWOOD

We are a locally-owned bakery specializing in a wide variety of artisan breads. We make the finest breads and baked goods in the time-honored way, by hand, from scratch, fresh daily, without additives or preservatives, using only the best ingredients. We know our suppliers. We are a peanut-free, trans-fat-free and high-fructose corn syrup-free bakery.

Note: Most of our breads are cool enough to be sliced by 11 am each day. Many are ready earlier.

Ask for our Bread Card. Get a punch for each of 12 loaves. Once you fill the card, you get a free loaf. Redemption not available for holiday specialties and not available the days before Thanksgiving, Christmas and Easter.

Specials (Monthly or Occasional)

We bake at least 45 breads from scratch each week. Check out [our monthly calendar](#) for more breads. We make Onion Rye, Cranberry Walnut, Portuguese Bread, Dark Rye and many more, including seasonal specials. We also make a variety of coffee cakes and all kinds of dessert breads on a rotating basis. Find us at breadsmithcleveland.com, facebook or call us for details.

Tel 216.529.8443
breadsmithcleveland.com



BREADSMITH
HAND MADE. HEARTH BAKED.™

HOURS

Tues-Fri	7a - 7p
Sat	7a - 5p
Sun	8a - 4p
Mon	CLOSED

18101 Detroit Ave.
Lakewood, OH 44107

Our Unconditional Guarantee

If you are not satisfied with the quality of the bread or baked good that you purchased, please bring in the loaf and have a fresh one on us.