

# BREADSMITH of Lakewood ♦ Menu

## DAILY BREADS

Challah.....	5.75
French <.....	4.50
French Baguette <.....	3.50
Rustic Italian <.....	4.50
Sourdough <.....	5.25
♥ French Peasant <.....	4.75
♥ Honey Wheat .....	5.25
♥ Traditional Rye <.....	5.25
♥ Multigrain<.....	5.25
Honey White .....	5.25
Country Buttermilk.....	5.25

## DAILY FEATURES

Mini-loaves.....	2.95-4.75
Rolls of the day.....	65¢ each
Buns.....	3.75/6-pack
Pocket Pepperoni .....	4.75
Pizza Dough.....	4.75

## DAILY SWEETS

Cookies .....	95¢ to 2.00
Dessert Bread.....	7.25/3.50
Muffins/Scones .....	2.50
Brioche Nut Twirls.....	3.00
Cinnamon Rolls.....	2.50
Cinnamon Claws.....	95¢
Monkey Bread .....	6.50/3.50

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

## TUESDAY

♥ Raisin Cinnamon Walnut <.....	6.75
♥ Granola Bread .....	6.50
♥♥ Multigrain Whole Wheat .....	6.25

## WEDNESDAY

Brioche Cinnamon Swirl .....	7.95
♥ Marathon Multigrain < .....	6.25
♥ Raisin Cinnamon Walnut < .....	6.75
♥♥ Seeded Whole Wheat .....	6.50

## THURSDAY

♥ Irish Soda Bread .....	6.95
♥ Raisin Cinnamon Walnut < .....	6.75
♥ Power Bread .....	6.50

## FRIDAY

♥♥ Austrian Pumpernickel < .....	6.75
♥ Stoneground Wheat < .....	5.25
♥ Raisin Walnut < .....	6.75
Pepperoni Bread .....	8.95
Brioche Cinnamon Swirl .....	7.95

## SATURDAY

♥ Marathon Multigrain < .....	6.25
♥♥ Home Grown Whole Wheat < .....	7.95
Raisin Cinnamon< .....	6.50
♥Oat Bran <.....	5.75

## SUNDAY

English Muffin Bread < .....	6.95
Brioche Cinnamon Swirl .....	7.50
♥ Flax Seed Wheat <.....	5.75
♥ Raisin Cinnamon Walnut< .....	6.75
♥ Granola Bread .....	6.50

## 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.

## Specials (Monthly or Occasional)

During this Covid-19 crisis, we are temporarily suspending our monthly calendar

Tel 216.529.8443  
breadsmithcleveland.com



**BREADSMITH**  
HAND MADE. HEARTH BAKED.™

## HOURS

Tues-Fri .....	7a - 6p
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.