

# BREADSMITH OF LAKEWOOD - Menu

## DAILY BREADS

Rustic Italian < \_\_\_\_\_ 4.75  
French Baguette < \_\_\_\_\_ 3.75  
French < \_\_\_\_\_ 4.75  
French Peasant < \_\_\_\_\_ 4.95  
Sourdough < \_\_\_\_\_ 5.50  
Honey White \_\_\_\_\_ 6.25  
Country Buttermilk \_\_\_\_\_ 5.75  
Multigrain ♥< \_\_\_\_\_ 5.75  
Traditional Rye ♥< \_\_\_\_\_ 5.75  
Honey Wheat ♥ \_\_\_\_\_ 6.25  
Challah \_\_\_\_\_ 6.25

## DAILY FEATURES

Mini-Loaves \_\_\_\_\_ 3.25-4.75  
Rolls \_\_\_\_\_ 90¢ each  
Buns \_\_\_\_\_ 5.25/6-pack  
Pocket Pepperoni \_\_\_\_\_ 5.50  
Pizza Dough < \_\_\_\_\_ 5.25

## DAILY SWEETS

Cookies \_\_\_\_\_ 95¢-2.75  
Dessert Bread \_\_\_\_\_ 8.50/4.50  
Muffins \_\_\_\_\_ 3.25  
Scones \_\_\_\_\_ 2.95  
Cinnamon Buns \_\_\_\_\_ 3.25  
Cinnamon Claws \_\_\_\_\_ 95¢  
Monkey Bread \_\_\_\_\_ 7.25/4.25

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

## TUESDAY

Raisin Cinnamon Walnut ♥< \_\_\_\_\_ 7.50  
Granola Bread ♥ \_\_\_\_\_ 7.25  
Multigrain Whole Wheat ♥♥ \_\_\_\_\_ 7.25

## WEDNESDAY

Brioche Cinnamon Swirl \_\_\_\_\_ 8.25  
Raisin Cinnamon Walnut ♥< \_\_\_\_\_ 7.50  
Marathon Multigrain ♥< \_\_\_\_\_ 6.75  
Seeded Whole Wheat ♥♥ \_\_\_\_\_ 7.50

## THURSDAY

Raisin Cinnamon Walnut ♥< \_\_\_\_\_ 7.50  
Irish Soda Bread ♥ \_\_\_\_\_ 7.75  
Power Bread ♥ \_\_\_\_\_ 7.25  
Onion Rye ♥< \_\_\_\_\_ 6.50

## FRIDAY

Brioche Cinnamon Swirl \_\_\_\_\_ 8.25  
Raisin Walnut ♥< \_\_\_\_\_ 7.50  
Austrian Pumpernickel ♥♥< \_\_\_\_\_ 7.75  
Stoneground Wheat ♥< \_\_\_\_\_ 5.25  
Pepperoni Bread \_\_\_\_\_ 9.50

## SATURDAY

Raisin Cinnamon < \_\_\_\_\_ 7.25  
Marathon Multigrain ♥< \_\_\_\_\_ 6.75  
Homegrown Whole Wheat ♥♥< \_\_\_\_\_ 8.50  
Oat Bran ♥< \_\_\_\_\_ 6.50

## SUNDAY

Brioche Cinnamon Swirl \_\_\_\_\_ 8.25  
Raisin Cinnamon Walnut ♥< \_\_\_\_\_ 7.50  
English Muffin Bread < \_\_\_\_\_ 7.50  
Flax Seed Wheat ♥< \_\_\_\_\_ 6.25  
Granola Bread ♥ \_\_\_\_\_ 7.25  
Pepperoni Bread \_\_\_\_\_ 9.50

## SPECIALS (MONTHLY OR OCCASIONAL)

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

## HOURS

Tues-Fri \_\_\_\_\_ 7a-6p  
Sat \_\_\_\_\_ 7a-5p  
Sun \_\_\_\_\_ 8a-4p  
Mon \_\_\_\_\_ CLOSED

## 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 the 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 11am each day. Many are ready earlier.

## 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.

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