

Breakfast

Breakfast Entrees

All egg dishes are served with an organic Spring Mix Salad and a Slice of Baguette – Sub Potatoes or Berries for \$3.00

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| Eggs Benedict | 13.00 |
| Organic Soft Poached Eggs*, Black Forest Ham, Asparagus, Lemon Béarnaise*, served on a croissant | |
| Vegetarian Eggs Benedict* | 12.25 |
| Organic Soft Poached Eggs*, Asparagus, Lemon Béarnaise*, served on a croissant | |
| Croissant Sandwich | 12.25 |
| Organic Scrambled Eggs, Cheddar, Nitrate-Free Bacon | |
| Quiche | 12.50 |
| Flavors Change Daily; see your server for details | |
| Breakfast Tacos v | 12.75 |
| Organic Scrambled Eggs, Chorizo, Tomatoes, Red Onions, Feta, Salsa Verde, Cilantro | |
| Vanilla Challah French Toast | 12.00 |
| Crème Anglaise, Choice of Caramelized Pecans and Bananas or Fresh Berries | |
| Crepes | 12.00 |
| Fresh Berries, Ricotta Cheese, Berry Coulis, Crème Anglaise, Caramelized Pecans | |
| Old World Porridge | 8.75 |
| Cultured Oats Served with Brown Sugar and Fresh Berries (contains dairy) | |
| Two Organic Eggs* v | 8.75 |
| Served Any Style | |
| Sour Dough Breakfast Sandwich | 12.25 |
| Pancetta, Organic Over-Easy Egg*, Arugula, Tomato Aioli, Herb Aioli, Toasted Sourdough | |

Scrambles

All scrambles are served with an organic Spring Mix Salad and a Slice of Baguette – Sub Potatoes or Berries for \$3.00

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| Pesto "Green Eggs and Ham" Scramble v | 12.25 |
| Organic Eggs, Black Forest Ham, Pesto (Contains Pine Nuts and cheese) | |
| Mushroom & Pancetta Scramble v | 12.25 |
| Organic Eggs, Pancetta, Mushrooms, Parmesan, Scallions | |
| Feta Scramble v | 12.25 |
| Organic Eggs, Feta Cheese, Sundried Tomatoes, Arugula | |

Omelettes

All omelettes are served with an organic Spring Mix Salad and a Slice of Baguette – Sub Potatoes or Berries for \$3.00

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| Spinach and Chèvre Omelette v | 12.50 |
| Organic Eggs, Spinach, Roasted Tomatoes | |
| Roasted Red Pepper Omelette v | 12.50 |
| Organic Eggs, Swiss, Avocado, Romesco (Contains Almonds) | |
| House Cured Wild-Caught Salmon Omelette v | 12.75 |
| Organic Eggs, Cream Cheese, House Cured Salmon, Chives, Tomatoes, Red Onion (Salmon is served cold and is cured with salt) | |
| Ham and Asparagus Omelette v | 12.50 |
| Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham | |

Extras

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| House Breakfast Sausage | 5 |
| Nitrate-Free Bacon or Ham | 5 |
| Organic Roasted Garlic Potatoes | 4 |
| Fresh Organic Berries | 5 |
| Yogurt Parfait | 8 |
| Natural Yogurt, Fresh Berries, Dried Apricots, House-Made Granola, Organic Honey (Contains Almonds and dairy) | |
| House-Made Granola (Contains Almonds) | 6 |
| | with raisins 6.75 |

Children's Menu

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| Organic Scrambled Eggs | 6 |
| Served with a side of fruit | |
| French Toast | 6 |
| Served with a side of Crème Anglaise and Berries | |
| Peanut Butter and Jelly | 6 |
| Served with a side of fruit | |
| Grilled Cheese | 6 |
| Served with a side of fruit | |

Thank You

We use only Reverse-Osmosis Filtered Water for Cooking, Baking, and Table Service

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| Organic Eggs | Prairie Bluff Farms | Organic Fair Trade Tea | Rishi Tea |
| Hormone-Free Amish Chicken | Jacobson Bros | Organic Beef | Mid West Meat Co-op |
| Nitrate Free Deli Meats | Moore Distributors | Organic Fair Trade Coffee | True Coffee |
| Seasonal Produce | Dane County Farmer's Market | "Derangements" Unique Flower Arrangements | Terence Gilles |
| Organic Produce | Marchese Inc. | Custom Woodworking & Table Tops | Tom Ellenbecker |
| Local Organic Honey | B's Honey | Granite & Marble Counter Tops | Madison Block and Stone |
| Wild Caught Alaskan Salmon | Bering Bounty | Interior Design & Feng Shui | Jackie Patricia |
| | Organic Herbs picked daily from La Brioche True Food kitchen garden when in season | | |

* Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 6 or more.

v Indicates gluten-free menu options. On omelet meals omit the baguette.

There is an extra charge of 2.50 for a split plate

PLEASE REFRAIN FROM USING LAPTOPS AND CELL PHONES IN THE RESTAURANT