

Breakfast

Breakfast Entrees

Eggs Benedict	18.00
Organic Soft Poached Eggs*, Black Forest Ham, Asparagus, Lemon Béarnaise Sauce* on a croissant <i>Served with Organic Spring Mix Salad</i>	
Vegetarian Eggs Benedict*	16.00
Organic Soft Poached Eggs*, Asparagus, Lemon Béarnaise* Sauce, served on a croissant <i>Served with Organic Spring Mix Salad</i>	
Benji’s Deluxe Eggs	18.00
Two Poached Eggs, Parmesan Cream, Mushrooms, Asparagus, Crispy Leeks and Truffle Oil. <i>Served with Organic Spring Mix Salad and Organic Baguette</i>	
Croissant Sandwich	17.00
Organic Scrambled Eggs, Cheddar, Nitrate-Free Bacon <i>Served with Organic Spring Mix Salad</i>	
Quiche	16.00
Flavors Change Daily; see your server for details <i>Served with Organic Spring Mix Salad and Organic Baguette</i>	
Breakfast Tacos GF	18.00
Organic Scrambled Eggs, House Made Organic Chorizo, Feta, Tomato, Red Onion, Salsa Verde, Cilantro, Organic Corn Tortillas <i>Served with Organic Spring Mix Salad</i>	
Challah French Toast	16.00
Choice of Bananas and Carmelized Pecans, OR Fresh Berries, Crème Anglaise	
Crepes	17.00
Fresh Berries, Ricotta Cheese, Berry Coulis, Caramelized Pecans ,Crème Anglaise	
Old World Porridge	11.00
Cultured Oats, Fresh Berries, Brown Sugar	
Two Organic Eggs Served Any Style * GF	11.00
With bacon and potatoes	17.00
<i>Served with Organic Spring Mix Salad and Organic Baguette</i>	

Scrambles

Served with Organic Spring Mix Salad and Organic Baguette – Sub Potatoes or Berries for Salad 4.00

Pesto “Green Eggs and Ham” Scramble GF	17.00
Organic Eggs, Black Forest Ham, Pesto, Parmesan <i>(Contains Pine Nuts)</i>	
Mushroom & Pancetta Scramble GF	17.00
Organic Eggs, Pancetta, Mushrooms, Parmesan, Scallions	
Feta Scramble GF	17.00
Organic Eggs, Feta, Sundried Tomatoes, Arugula	

Omelettes

Served with Organic Spring Mix Salad and Organic Baguette – Sub Potatoes or Berries for Salad 4.00

Spinach and Chèvre Omelette GF	17.00
Organic Eggs, Spinach, Roasted Tomatoes, Chevre	
Roasted Red Pepper Omelette GF	17.00
Organic Eggs, Swiss, Avocado, Romesco <i>(Contains Almonds)</i>	
House Cured Salmon Omelette GF	18.00
Organic Eggs, House Cured Salmon, Cream Cheese, Chives, Tomatoes, Red Onion (Salmon is served cold and is cured with salt)	
Ham and Asparagus Omelette GF	17.00
Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham	

Extras

House Made Organic Breakfast Sausage	6.00
Nitrate-Free Bacon	6.00
Roasted Garlic Potatoes	5.00
Fresh Berries	6.00
Yogurt Parfait GF	12.00
Yogurt, Fresh Berries, Dried Apricots, House-Made Granola, Organic Honey	
House-Made Granola GF (Contains Almonds)	10.00

Children's Menu

Organic Scrambled Eggs	9
Served with a side of fruit	
French Toast	9
Served with a side of Berries and Crème Anglaise	
Peanut Butter and Jelly	9
Served with a side of fruit	
Grilled Cheese	9
Served with a side of fruit	

Thank You

We use only Reverse-Osmosis Filtered Water for Cooking, Baking, and Table Service. It is free of chlorine, fluoride, and other toxins.

Organic Eggs	Amish Farms	Organic Fair Trade Tea	Rishi Tea
Hormone-Free Amish Chicken	Coleman	Organic Beef	Riemer Family Farms
Nitrate Free Deli Meats	Fortune 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 & Tabletops	Tom Ellenbecker
Local Organic Honey	B’s Honey	Interior Design & Feng Shui	Jackie Patricia

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

P Indicates gluten-free menu options. 20% gratuity will be added for parties of 6 or more

PLEASE REFRAIN FROM USING LAPTOPS AND CELL PHONES IN THE RESTAURANT
ADDITIONAL FREE PARKING IS AVAILABLE ON THE STREET DIRECTLY BEHIND LA BRIOCHE