

Breakfast

Breakfast Entrees

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

Eggs Benedict	17.00
Organic Soft Poached Eggs*, Black Forest Ham, Asparagus, Lemon Béarnaise Sauce* on a croissant	
Vegetarian Eggs Benedict*	15.00
Organic Soft Poached Eggs*, Asparagus, Lemon Béarnaise* Sauce, served on a croissant	
Croissant Sandwich	16.00
Organic Scrambled Eggs, Cheddar, Nitrate-Free Bacon	
Quiche	16.00
Flavors Change Daily; see your server for details	
Breakfast Tacos GF	17.00
Organic Scrambled Eggs, House Made Organic Chorizo, Feta, Tomato, Red Onion, Salsa Verde, Cilantro, Organic Corn Tortillas	
Vanilla Challah French Toast	15.00
Choice of Bananas and Carmelized Pecans, OR Fresh Berries, Crème Anglaise	
Crepes	16.00
Fresh Berries, Ricotta Cheese, Berry Coulis, Carmelized Pecans, Crème Anglaise	
Old World Porridge	10.00
Cultured Oats, Fresh Berries, Brown Sugar	
Two Organic Eggs Served Any Style * GF	10.00
With bacon and potatoes	16.00
Sour Dough Breakfast Sandwich	16.00
Organic Over-Easy Eggs, Pancetta, Arugula, Tomato Aioli, Herb Aioli, Toasted Sourdough	

Scrambles

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Pesto "Green Eggs and Ham" Scramble GF	16.00
Organic Eggs, Black Forest Ham, Pesto, Parmesan (Contains Pine Nuts)	
Mushroom & Pancetta Scramble GF	16.00
Organic Eggs, Pancetta, Mushrooms, Parmesan, Scallions	
Feta Scramble GF	16.00
Organic Eggs, Feta, Sundried Tomatoes, Arugula	

Omelettes

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Spinach and Chèvre Omelette GF	16.00
Organic Eggs, Spinach, Roasted Tomatoes, Chevre	
Roasted Red Pepper Omelette GF	16.00
Organic Eggs, Swiss, Avocado, Romesco (Contains Almonds)	
House Cured Salmon Omelette GF	17.00
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	16.00
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	11.00
Yogurt, Fresh Berries, Dried Apricots, House-Made Granola, Organic Honey	
House-Made Granola GF (Contains Almonds)	9.00

Children's Menu

Organic Scrambled Eggs	8
Served with a side of fruit	
French Toast	8
Served with a side of Berries and Crème Anglaise	
Peanut Butter and Jelly	8
Served with a side of fruit	
Grilled Cheese	8
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
Hormone-Free Amish Chicken
Nitrate Free Deli Meats
Seasonal Produce
Organic Produce
Local Organic Honey

Amish Farms
Coleman
Fortune Distributors
Dane County Farmer's Market
Marchese Inc.
B's Honey

Organic Fair Trade Tea
Organic Beef
Organic Fair Trade Coffee
"Derangements" Unique Flower Arrangements
Custom Woodworking & Tabletops
Interior Design & Feng Shui

Rishi Tea
Riemer Family Farms
True Coffee
Terence Gilles
Tom Ellenbecker
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