

# Lunch

## Sandwiches

Served with Organic Spring Mix Salad  
Sub a Cup of Soup or Potatoes for \$4.00

<b>True Food Burger</b>	<b>16.00</b>
Organic Ground Beef*, Tomato, Onion, Lettuce, Kaiser Roll Choice of Cheese: Cheddar, Bleu, Swiss <b>With Nitrate-Free Bacon</b>	<b>18.00</b>
<b>Reuben</b>	<b>16.00</b>
on Soft Pumpnickel Pretzel Bun	
<b>French Dip</b>	<b>16.00</b>
Roast Beef, Caramelized Onions, Provolone, Au Jus, on Sourdough Baguette	
<b>Spicy Turkey</b>	<b>16.00</b>
Nitrate free Bacon, Onions, Avocado, Pepper Jack, Lettuce, Chili Aioli, on Jalapeño Ciabatta	
<b>Grilled Cheese</b>	<b>14.00</b>
Sharp Cheddar, Pesto°, Tomatoes, Red Onions, Avocado, on Organic Sourdough <b>With Ham</b>	<b>16.00</b>
<b>Veggie</b>	<b>14.00</b>
Tomatoes, Spinach, Onion, Avocado, Fresh Mozzarella, Honey Dijon, Herb Aioli, on Multigrain Bread	<b>With Turkey 16.00</b>
<b>Roast Beef</b>	<b>16.00</b>
Lettuce, Tomatoes, Red Onions, Horseradish Aioli, on Rosemary Ciabatta	
<b>BLT</b>	<b>16.00</b>
Nitrate-Free Bacon, Tomatoes, Herb Aioli, Arugula, on Toasted Sourdough Bread	

## Combinations

<b>Choice of Two of the Following:</b>	<b>15.00</b>
Cup of Soup	
Half of a Roast Beef, BLT, or Veggie sandwich	
Small Sized Salad (1.00 Extra for Berry Salad)	

## Soups

House Made, Varies Daily GF with Organic Baguette  
**Cup 6 / Bowl 9**

## Salads

Add Hormone-Free Chicken\* for \$4.00 or Salmon\* for \$6.00

<b>Cherry Walnut Salad GF</b>	<b>single 11.00 / entrée 15.00</b>
Organic Spring Mix, Door County Dried Cherries, Walnuts, Parmesan, Balsamic Vinaigrette	
<b>True Food Caesar Salad</b>	<b>single 11.00 / entrée 15.00</b>
Romaine Lettuce, Parmesan, Croutons, Anchovies, Caesar Dressing*	
<b>Spinach Salad GF</b>	<b>single 11.00 / entrée 15.00</b>
Spinach, Strawberries, Bleu Cheese, Red Onions, Caramelized Pecans, Honey-Bourbon Dressing	
<b>Berry Salad GF</b>	<b>single 12.00 / entrée 16.00</b>
Organic Spring Mix, Strawberries, Blueberries, Blackberries, Caramelized Pecans, Chèvre, Raspberry Coulis, Balsamic Gastrique	
<b>Greek Salad GF</b>	<b>single 11.00 / entrée 15.00</b>
Organic Spring Mix, Artichoke Hearts, Feta, Gaeta Olives, Red Onion, Tomato, Cucumber, Greek Vinaigrette	

## Eggs

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

<b>Quiche</b>	<b>15.00</b>
Flavors Change Daily, See your Server for Details	
<b>Sour Dough Breakfast Sandwich</b>	<b>15.00</b>
Pancetta, Organic Over Easy Eggs*, Arugula, Herb Aioli, Tomato Aioli, Toasted Sourdough	
<b>Ham and Asparagus Omelette GF</b>	<b>15.00</b>
Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham	
<b>Spinach and Chèvre Omelette GF</b>	<b>15.00</b>
Organic Eggs, Spinach, Roasted Tomatoes	
<b>Roasted Red Pepper Omelette GF</b>	<b>15.00</b>
<b>House Cured Salmon Omelette GF</b>	<b>16.00</b>
Chives, Tomatoes, Red Onion	
<b>Breakfast Tacos GF</b>	<b>16.00</b>
Organic Scrambled Eggs, House Made Organic Chorizo, Tomatoes, Red Onion, Feta, Salsa Verde, Cilantro, Locally Made Organic Corn Tortilla	

## Thank You

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

Organic Eggs  
Hormone-Free Amish Chicken  
Nitrate Free Deli Meats  
Seasonal Produce  
Organic Produce  
Local Organic Honey

Amish Farms  
Coleman  
Fortune Distributors  
Dane County Farmers  
Marchese  
B's Honey

Organic Fair Trade Tea and Coffee  
Organic Beef  
Fair Trade Coffee  
"Derangements" Unique Flower Arrangements  
Custom Woodworking & Table Tops  
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 food borne illness.

GF indicates gluten-free menu options.

° Contains nuts.

20% gratuity will be added to parties of 6 or more.

**PLEASE REFRAIN FROM USING LAPTOPS AND CELL PHONES IN THE RESTAURANT**

**ADDITIONAL FREE PARKING IS AVAILABLE ON THE STREET BEHIND LA BRIOCHE**