

# *La Brioche Lunch Specials*

## **Entrées**

### **Chicken Marsala**

Chicken Breast, Button Mushrooms, Marsala Sauce,  
Mashed Potatoes **17.00**

### **Maple-Apple Salmon**

With Seasonal Vegetables over Red Cabbage  
Apple puree, Topped with Apple Maple Syrup Sauce  
**17.00**

### **Buddha Bowl**

Black Rice, Edamame, Sweet Potato, Avocado,  
Roasted Beets, Miso Dressing (vegan) **15.00**  
With Salmon **17.00**

### **Chicken Salad Sandwich**

Grilled Chicken, Yellow Onion, Celery, Red Grapes,  
Mayonnaise, Honey, Herbs and Pecans

**16.00**

## **Pizza**

**Prosciutto Fig Arugula 15.00**

**Sausage & Sage 15.00**

**Pepperoni Mozzarella 15.00**

**Three Cheese 15.00**

**Quiche 15.00**

**Meat** Sausage, Butternut Squash, Sage and  
Swiss Cheese

**Veggie** Sweet Potato, Kale and Parmesan

(Both served with Organic Greens and Baguette)

## **Featured Beverages**

**Sprecher Maple Syrup Root Beer 16oz Bottle 3.25**

**Hot Apple Cider Brewed with Cinnamon Stick 4.75**

**Pumpkin Spice Latte 6.50**

## **Featured Soup**

**Curried Butternut Squash – Coconut Milk, Curry, Maple Syrup, Onion and Garlic**  
Cup 6 Bowl 9

*Our Intention is that you find a space here for yourself, removed from the cares of life*

*That you breathe and relax and connect with your Loved Ones,*

*Remembering what is True in Your Life.*

**For your protection and peace of mind, we have installed anti-viral filtration units in our heating and air conditioning systems that are used in hospitals to combat many viruses, including covid-19**

**David Yankovich, Jackie Patricia and La Brioche True Food staff**