

La Brioche Lunch Specials

Entrées

Chicken Marsala

Chicken Breast, Button Mushrooms, Marsala Wine
Sauce, Mashed Potatoes **20.00**

Maple-Apple Salmon

Seasonal Vegetables over Red Cabbage, Apple
puree, Topped with Apple Maple Syrup Sauce
19.00

Buddha Bowl

Black Rice, Edamame, Sweet Potato, Avocado,
Roasted Beets, Miso Dressing (vegan) **16.00**
With Salmon **19.00**

Beef Bourguignon **19.00**

Beef, Mushrooms, Carrots, Bacon, Celery, Potatoes
and Pearl Onions

Quiche **16.00**

served with Organic Greens and Baguette

Meat Sausage, Kale and Mozzarella Cheese

Veggie Asparagus and Smoked Gouda Cheese

Pizza

Prosciutto Fig Arugula **16.00**

Sausage & Sage **16.00**

Pepperoni Mozzarella **16.00**

Three Cheese **16.00**

Featured Soup

Cabbage Soup

Tomatoes, Onions, Garlic,
Carrots, Butter Beans and
Parsley

Cup 6 Bowl 9

Featured Beverages

Sprecher Maple Syrup Root Beer or Grape Soda 16oz Bottle **4.25** **Hot Apple**

Cider with cinnamon stick **5.25** **Gingerbread Latte** **5.50** **Peppermint Mocha** **5.50**

Saint-Sulpice Bordeaux 7 Glass/ 25 Bottle **Silk & Spice White Blend** 6 Glass/ 21 Bottle

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