

Breakfast

Breakfast Entrees

All egg dishes are served with an organic Spring Mix Salad and a Slice of Organic Baguette – Sub Potatoes or Berries for \$3.00

Eggs Benedict	14.50
Organic Soft Poached Eggs*, Black Forest Ham, Asparagus, Lemon Béarnaise*, served on a croissant	
Vegetarian Eggs Benedict*	13.75
Organic Soft Poached Eggs*, Asparagus, Lemon Béarnaise*, served on a croissant	
Croissant Sandwich	13.75
Organic Scrambled Eggs, Cheddar, Nitrate-Free Bacon	
Quiche	13.50
Flavors Change Daily; see your server for details	
Breakfast Tacos GF	14.50
Organic Scrambled Eggs, Chorizo, Tomatoes, Red Onion, Feta, Salsa Verde, Cilantro	
Vanilla Challah French Toast	13.75
Crème Anglaise, Choice of Caramelized Pecans and Bananas or Fresh Berries	
Crepes	13.75
Fresh Berries, Ricotta Cheese, Berry Coulis, Crème Anglaise, Caramelized Pecans	
Old World Porridge	9.75
Cultured Oats Served with Brown Sugar and Fresh Berries (contains dairy)	
Two Organic Eggs* GF	8.75
Served Any Style	
Sour Dough Breakfast Sandwich	13.75
Pancetta, Organic Over-Easy Egg*, Arugula, Tomato Aioli, Herb Aioli, Toasted Sourdough	

Scrambles

All scrambles are served with an organic Spring Mix Salad and a Slice of Baguette – Sub Potatoes or Berries for \$3.00

Pesto “Green Eggs and Ham” Scramble GF	13.75
Organic Eggs, Black Forest Ham, Pesto (Contains Pine Nuts and cheese)	
Mushroom & Pancetta Scramble GF	13.75
Organic Eggs, Pancetta, Mushrooms, Parmesan, Scallions	
Feta Scramble GF	13.75
Organic Eggs, Feta Cheese, Sundried Tomatoes, Arugula	

Omelettes

All omelettes are served with an organic Spring Mix Salad and a Slice of Baguette – Sub Potatoes or Berries for \$3.00

Spinach and Chèvre Omelette GF	13.75
Organic Eggs, Spinach, Roasted Tomatoes	
Roasted Red Pepper Omelette GF	13.75
Organic Eggs, Swiss, Avocado, Romesco (Contains Almonds)	
House Cured Salmon Omelette GF	14.50
Organic Eggs, Cream Cheese, House Cured Salmon, Chives, Tomatoes, Red Onion (Salmon is served cold and is cured with salt)	
Ham and Asparagus Omelette GF	13.75
Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham	

Extras

House Breakfast Sausage	5.50
Nitrate-Free Bacon or Ham	5.50
Organic Roasted Garlic Potatoes	4.50
Fresh Organic Berries	5.50
Yogurt Parfait	9.75
Natural Yogurt, Fresh Berries, Dried Apricots, House-Made Granola, Organic Honey (Contains Almonds and dairy)	
House-Made Granola (Contains Almonds)	7.75

Children's Menu

Organic Scrambled Eggs	8
Served with a side of fruit	
French Toast	8
Served with a side of Crème Anglaise and Berries	
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
Moore 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
Mid-West Meat Co-op
True Coffee
Terence Gilles
Tom Ellenbecker
Jackie Patricia

* Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Indicates gluten-free menu options. For Omelets and Scrambles omit the baguette.

20% gratuity will be added to parties of 6 or more.
There is a 3.5% fee when using a credit or debit cards

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