

Lunch

Sandwiches

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

True Food Burger	18.00
Organic Ground Beef*Smash Burger, Tomato, Caramelized Onion, Lettuce, Choice of Cheese: Cheddar, Bleu, Swiss on a House made Bun	
With Nitrate-Free Bacon	21.00
Reuben	18.00
on Soft Pumpernickel Pretzel Bun	
French Dip	17.00
Roast Beef, Caramelized Onions, Provolone, Au Jus, on Sourdough Baguette	
Spicy Turkey	18.00
Nitrate free Bacon, Onions, Avocado, Pepper Jack, Lettuce, Chili Aioli, on Jalapeño Ciabatta	
Grilled Cheese	15.00
Sharp Cheddar, Pesto°, Tomatoes, Red Onions, Avocado, on Organic Sourdough With Ham	17.00
Veggie	15.00
Tomatoes, Spinach, Onion, Avocado, Fresh Mozzarella, Honey Dijon, Herb Aioli, on Multigrain Bread With Turkey	18.00
Roast Beef	
Lettuce, Tomatoes, Red Onions, Horseradish Aioli, on Rosemary Ciabatta	
BLT	17.00
Nitrate-Free Bacon, Tomatoes, Herb Aioli, Arugula, on Toasted Sourdough Bread	

Combinations

Choice of Two of the Following:	16.00
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 7 / Bowl 10

Salads

Add Hormone-Free Chicken* for \$6.00 or Salmon* for \$10.00

Cherry Walnut Salad GF	single13.00 / entrée 17.00
Organic Spring Mix, Door County Dried Cherries, Walnuts, Parmesan, Balsamic Vinaigrette	
True Food Caesar Salad	single 13.00 / entrée 16.00
Romaine Lettuce, Parmesan, Croutons, Anchovies, Caesar Dressing*	
Spinach Salad GF	single 13.00 / entrée 17.00
Spinach, Strawberries, Bleu Cheese, Red Onions, Caramelized Pecans, Honey-Bourbon Dressing	
Berry Salad GF	single 14.00/ entrée 18.00
Organic Spring Mix, Strawberries, Blueberries, Blackberries, Caramelized Pecans, Chèvre, Raspberry Coulis, Balsamic Gastrique	
Greek Salad GF	single 13.00 / entrée 17.00
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

Quiche	16.00
Flavors Change Daily, See your Server for Details	
Sour Dough Breakfast Sandwich	17.00
Pancetta, Organic Eggs*, Arugula, Herb Tomato Aioli	
Ham and Asparagus Omelette GF	17.00
Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham	
Spinach and Chèvre Omelette GF	17.00
Organic Eggs, Spinach, Roasted Tomatoes	
Roasted Red Pepper Omelette GF	17.00
Organic Eggs, Roasted Red Pepper, Swiss, Avocado, Romesco (contains Almonds)	
House Cured Salmon Omelette GF	18.00
Chives, Tomatoes, Red Onion, Cream Cheese	
Breakfast Tacos GF	18.00
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