

Lunch

Sandwiches

All sandwiches are Served with an Organic Spring Mix Salad
Sub a Cup of Soup or Potatoes for \$3.00

True Food Burger	14.50
Organic Ground Beef*, Tomato, Onion, Lettuce, on a Kaiser Roll Choice of Cheese: Cheddar, Bleu, Swiss	
With Nitrate-Free Bacon	16.00
Reuben	14.50
on Soft Pumpnickel Pretzel Bun	
French Dip	14.25
Roast Beef, Caramelized Onions, Provolone, Au Jus, on Sourdough Baguette	
Spicy Turkey	14.50
Bacon, Onions, Avocado, Pepper Jack, Lettuce, Chili Aioli, on Jalapeño Ciabatta	
Grilled Cheese	13.50
Sharp Cheddar, Pesto°, Tomatoes, Red Onions, Avocado, on Sourdough Bread	With Ham 15.00
Veggie	13.50
Tomatoes, Spinach, Onion, Avocado, Fresh Mozzarella, Honey Dijon, Herb Aioli, on Multigrain Bread	With Turkey 15.00
Roast Beef	14.50
Lettuce, Tomatoes, Red Onions, Horseradish Aioli, on Rosemary Ciabatta	
BLT	13.75
Nitrate-Free Bacon, Tomatoes, Herb Aioli, Arugula, on Toasted Sourdough Bread	

Combinations

Choice of Two of the Following:	13.75
Cup of Soup	
Half of a Roast Beef, BLT, or Veggie sandwich	
Small Sized Salad (.75 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

Cherry Walnut Salad GF	single 10.00 / entrée 13.75
Organic Spring Mix, Door County Dried Cherries, Walnuts, Parmesan, Balsamic Vinaigrette	
True Food Caesar Salad	single 10.00 / entrée 13.75
Romaine Lettuce, Parmesan, Croutons, Anchovies, Caesar Dressing* No croutons = GF	
Spinach Salad GF	single 10.00 / entrée 13.75
Spinach, Strawberries, Bleu Cheese, Red Onions, Caramelized Pecans, Honey-Bourbon Dressing	
Berry Salad GF	single 10.50 / entrée 14.25
Organic Spring Mix, Strawberries, Blueberries, Blackberries, Caramelized Pecans, Chèvre, Raspberry Coulis, Balsamic Gastrique	
Greek Salad GF	single 10.00 / entrée 13.75
Organic Spring Mix, Artichoke Hearts, Feta, Gaeta Olives, Red Onion, Tomato, Cucumber, Greek Vinaigrette	

Eggs

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

Quiche	13.50
Flavors Change Daily, See your Server for Details	
Sour Dough Breakfast Sandwich	13.75
Pancetta, Organic Over Easy Egg*, Arugula, Herb Aioli, Tomato Aioli, Toasted Sourdough	
Ham and Asparagus Omelette GF	13.75
Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham	
Spinach and Chèvre Omelette GF	13.75
Organic Eggs, Spinach, Roasted Tomatoes	
Roasted Red Pepper Omelette GF	13.75
House Cured Salmon Omelette GF	14.50
Chives, Tomatoes, Red Onion	
Breakfast Tacos GF	14.50
Organic Scrambled Eggs, Chorizo, Tomatoes, Red Onion, Feta, Salsa Verde, Cilantro, 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
Amdar Meats
Dane County Farmer's Market
Local Farmers Market
B's Honey

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

∇ indicates gluten-free menu options. On omelet meals omit the baguette.

° Contains nuts.

There is a fee of 3.5% when using credit or debit cards
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