

Brunch

Scrambles

Served with Organic Spring Mix Salad and
Slice of Organic Baguette – Sub Potatoes or Berries for Salad \$4.00

Pesto “Green Eggs and Ham” Scramble	GF	17.00
Organic Eggs, Black Forest Ham, Parmesan, Pesto (<i>Contains Pine Nuts</i>)		
Mushroom & Pancetta Scramble	GF	17.00
Organic Eggs, Pancetta, Mushrooms, Parmesan, Scallions		
Feta Scramble	GF	17.00
Organic Eggs, Feta, Sundried Tomatoes, Arugula		

Breakfast Entrees

Egg Dishes are served with an Organic Spring Mix Salad and
Slice of Organic Baguette

Eggs Benedict	18.00
Organic Soft Poached Eggs*, Black Forest Ham, Asparagus, Lemon Béarnaise Sauce* on a croissant	
Vegetarian Eggs Benedict	16.00
Organic Soft Poached Eggs*, Lemon Béarnaise Sauce*, Asparagus on a croissant	
Croissant Sandwich	17.00
Organic Scrambled Eggs, Cheddar, Nitrate-Free Bacon	
Quiche	16.00
Flavors Change Daily, See your Server for Details	
Chilaquiles	GF 17.00
3 Over-Easy Eggs*, Locally Made Organic Corn Tortilla Chips, Spicy Tomato Sauce, Queso Fresco	
Breakfast Tacos	18.00
Organic Scrambled Eggs, Organic House Made Chorizo Tomatoes, Feta, Red Onion, Salsa Verde, Cilantro, Organic Locally Made Corn Tortillas	
Challah French Toast	16.00
Choice of Bananas with Caramelized Pecans OR Fresh Berries, with Crème Anglaise	
Crepes	17.00
Fresh Berries, Ricotta Cheese, Berry Coulis, Crème Anglaise, Caramelized Pecans	
Old World Porridge	11.00
Cultured Oats Served with Brown Sugar and Fresh Berries	
Two Organic Eggs	GF Served Any Style* 11.00
With bacon and potatoes 17.00	

GF Indicates gluten-free menu options

Omelettes

Served with Organic Spring Mix Salad and
Slice of Organic Baguette – Sub Potatoes or Berries for salad \$4.00

Spinach and Chèvre Omelette	GF	17.00
Organic Eggs, Spinach, Roasted Tomatoes, Chèvre		
Roasted Red Pepper Omelette	GF	17.00
Organic Eggs, Swiss, Avocado, Romesco (<i>Contains Almonds</i>)		
House Cured Salmon Omelette	GF	18.00
Organic Eggs, House Cured Salmon, Cream Cheese, Chives, Tomatoes, Red Onion (Salmon is served cold and is cured with salt)		
Ham and Asparagus Omelette	GF	17.00
Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham		

Sandwiches

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

Spicy Turkey	18.00
Bacon, Avocado, Pepper Jack, Red Onion, Lettuce, Chili Aioli on Jalapeno Ciabatta	
Reuben	18.00
Corned Beef, Sauerkraut, Swiss, Russian Dressing, Served on a Soft Pumpernickel Pretzel	
French Dip	17.00
Roast Beef, Caramelized Onions, Provolone, Au Jus, Served on Sourdough Baguette	

Soups and Salads

House Made Soup Varies	Cup 7 / Bowl 10
Cherry Walnut Salad	GF single 13.00 /entrée 17.00
Organic Spring Mix, Dried Michigan Cherries, Walnuts, Parmesan, Balsamic Vinaigrette	
Berry Salad	GF single 14.00/ entrée 18.00
Organic Spring Mix, Strawberries, Blueberries, Blackberries, Caramelized Pecans, Chèvre, Rasperry Coulis, Balsamic Gastrique	

Extras

House Made Organic Breakfast Sausage	6.00
Nitrate-Free Bacon	6.00
Roasted Garlic Potatoes	5.00
Fresh Berries	6.00
Yogurt Parfait	GF yogurt, berries, apricots, granola 12.00
House-Made Granola	GF (<i>Contains Almonds</i>) 10.00

All of the water we use for baking, cooking and table service is filtered and free of chlorine, fluoride and other toxins

Please refrain from using laptops, tablets, and cell phones in the restaurant

Additional free parking is available on the street behind La Brioche

Organic Eggs
Hormone-Free Amish Chicken
Nitrate/hormone/Antibiotic Free Deli Meats
Seasonal Produce
Organic Produce
Local Organic Honey

Amish Farms
Coleman
Fortune
Farmer’s Market
Marchese Inc.
B’s Honey

Organic Fair Trade Tea
Organic Beef
Organic Fair Trade Coffee
De-rangements 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, fish, seafood or eggs may increase your risk of food borne illness.

20% Gratuity added to parties of 6 or more