

La Brioche Lunch Specials

Entrées

Chicken Marsala

Chicken Breast, Button Mushrooms, Marsala Sauce,
Mashed Potatoes **15.50**

Maple Syrup Salmon

Celery Root, Tarragon Sauce, Butternut Squash,
Apple, Potatoes, Spinach Puree **15.50**

Buddha Bowl

Black Rice, Edamame, Sweet Potato, Avocado,
Roasted Beets, Miso Dressing (vegan) **13.00**
With Salmon **15.50**

Beef Bourguignon

Celery, Carrots, Pearl Onions, Red Potatoes,
Bacon, Cremini Mushrooms **15.00**

Pizza

Prosciutto Fig Arugula **13.50**

Sausage & Sage **13.50**

Pepperoni Mozzarella **13.50**

Three Cheese **13.50**

Quiche **13.50**

Meat Lorraine (Bacon, Swiss Cheese, Caramel-
ized Onions)

Veggie Butternut Squash, Sweet Potato, Kale,
Sage and Feta Cheese

Featured Beverages

Dirty Chai - Chai Latte with a shot of Espresso **5.90**

Lavender White Mocha - Espresso, White Chocolate, Steamed Milk, Lavender **5.50**

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