

Brunch

Scrambles

All scrambles are served with an organic Spring Mix Salad and a Slice of Baguette – Sub Potatoes or Berries for \$4.00

Pesto “Green Eggs and Ham” Scramble GF 13.75
Organic Eggs, Black Forest Ham, Pesto and Parmesan
(Contains Pine Nuts and dairy)

Mushroom & Pancetta Scramble GF 13.75
Organic Eggs, Pancetta, Mushrooms, Parmesan, Scallions

Feta Scramble GF 13.75
Organic Eggs, Feta Cheese, Sundried Tomatoes, Arugula

Breakfast Entrees

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

Eggs Benedict 14.50
Organic Soft Poached Eggs*, Black Forest Ham, Asparagus, Lemon Béarnaise Sauce*, served on a croissant

Vegetarian Eggs Benedict 13.75
Organic Soft Poached Eggs*, Asparagus, Lemon Béarnaise Sauce* served on a croissant

Croissant Sandwich 13.75
Scrambled Eggs, Cheddar, Nitrate-Free Bacon

Quiche 13.50
Flavors Change Daily, See your Server for Details

Chilaquiles GF 14.00
3 Over-Easy Eggs*, Fried Organic Corn Tortillas, Spicy Tomato Sauce, Queso Fresco

Breakfast Tacos 14.50
Organic Scrambled Eggs, Chorizo, Tomatoes, Feta, Red Onion, Salsa Verde, Cilantro, Organic Corn Tortillas

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

Two Organic Eggs GF Served Any Style* 8.75
With bacon and potatoes **13.75**

GF Indicates gluten-free menu options. On omelet meals omit the baguette.

Omelettes

All omelettes are served with an organic Spring Mix Salad and a Slice of Baguette – Sub Potatoes or Berries for \$4.00

Spinach and Chèvre Omelette GF 13.75
Organic Eggs, Spinach, Roasted Tomatoes, Chèvre

Roasted Red Pepper Omelette GF 13.75
Organic Eggs, Swiss, Avocado, Romesco (Contains Almonds)

House Cured Salmon Omelette GF 14.50
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 13.75
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 14.50
Bacon, Avocado, Pepper Jack, Red Onion, Lettuce, Chili Aioli, on Jalapeno Ciabatta

Reuben 14.50
Corned Beef, Sauerkraut, Swiss, Russian Dressing, Served on a Soft Pumpernickel Pretzel

French Dip 14.25
Roast Beef, Caramelized Onions, Provolone, Au Jus, Served on Sourdough Baguette

Soups and Salads

House Made Soup Varies **Cup 6 / Bowl 9**

Cherry Walnut Salad GF single 10.00 / entrée 13.75
Organic Spring Mix, Dried Michigan Cherries, Walnuts, Parmesan, Balsamic Vinaigrette

Berry Salad GF single 10.50/ entrée 14.25
Organic Spring Mix, Strawberries, Blueberries, Blackberries, Caramelized Pecans, Chèvre, Raspberry Coulis, Balsamic Gastrique

Extras

House Made Organic Breakfast Sausage 5.50
Nitrate-Free Bacon 5.50
Roasted Garlic Potatoes 4.50
Fresh Berries 5.50
Yogurt Parfait GF yogurt, berries, granola, honey 9.75
House-Made Granola GF (Contains Almonds) with raisins 7.75

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

Thank You

Organic Eggs Amish Farms
Hormone-Free Amish Chicken Coleman
Nitrate/hormone/Antibiotic Free Deli Meats Amdar Distributors
Seasonal Produce Farmer's Market
Organic Produce Marchese Inc.
Local Organic Honey B's Honey

Organic Fair Trade Tea Rishi
Organic Beef Mid-West Meat Co-op
Organic Fair Trade Coffee True Coffee
De-rangements Unique Flower Arrangements Terence Gilles
Custom Woodworking & Table Tops Tom Ellenbecker
Interior Design & Feng Shui Jackie Patricia

*Eggs served over easy, poached, and meats that are served rare or medium rare maybe undercooked and will only be served upon the consumers' request
Consuming raw or undercooked meats, poultry, sea food or eggs may increase your risk of food borne illness.

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

Additional free parking is available on the street behind La Brioche