

La Brioche Lunch Specials

Entrées

Chicken Marsala

Chicken Breast, Button Mushrooms, Marsala Sauce,
Mashed Potatoes **17.00**

Maple-Apple Salmon

With Seasonal Vegetables over Red Cabbage
Apple puree, Topped with Apple Maple Syrup Sauce
17.00

Buddha Bowl

Black Rice, Edamame, Sweet Potato, Avocado,
Roasted Beets, Miso Dressing (vegan) **15.00**
With Salmon **17.00**

Fresh Tuna Salad Sandwich

Skip Jack Tuna, Celery, Red Onion, Cilantro, Scallion,
Lemon Juice and Ginger Mayo on Sour Dough Bread
16.00

Pizza

Prosciutto Fig Arugula 15.00

Sausage & Sage 15.00

Pepperoni Mozzarella 15.00

Three Cheese 15.00

Quiche 15.00

Meat Sausage, Mushroom, Onion and Swiss

Veggie Fresh Tomato, Spinach and Feta
(Both served with Organic House Greens)

Featured Beverages

Sprecher Maple Syrup Root Beer 16oz Bottle 3.25

La Brioche's Carajillo - Wollersheim Brandy, Espresso, Vanilla, Cinnamon and Orange 8.00

Featured Soup

Potato Leek - Potato, Leeks, and Bacon Cup 6 Bowl 9

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