

Lunch

Soups

House Made, Varies Daily v
Cup 5 / Bowl 7 / Entrée 9

Sandwiches

All sandwiches are Served with an Organic Spring Mix Salad
Sub a Cup of Soup for \$2.50, or Potatoes for \$3.00

True Food Burger	12.75
Organic Ground Beef*, Tomato, Onion, Lettuce, on a Kaiser Roll Choice of Cheese: Cheddar, Bleu, Swiss	
With Nitrate-Free Bacon	14.00
Reuben	12.75
Corned Beef, Sauerkraut, Swiss, Russian Dressing, on Soft Pumpernickel Pretzel Bun	
French Dip	12.50
Roast Beef, Caramelized Onions, Provolone, Au Jus, on Sourdough Baguette	
Spicy Turkey	12.50
Bacon, Onions, Avocado, Pepper Jack, Lettuce, Chili Aioli, on Jalapeño Ciabatta	
Grilled Cheese	11.50
Sharp Cheddar, Pesto°, Tomatoes, Red Onions, Avocado, on Sourdough Bread	With Ham 13.00
Veggie	11.50
Tomatoes, Spinach, Onion, Avocado, Fresh Mozzarella, Honey Dijon, Herb Aioli, on Multigrain Bread	With Turkey 14.00
Roast Beef	12.75
Lettuce, Tomatoes, Red Onions, Horseradish Aioli, on Rosemary Ciabatta	
BLT	12.25
Nitrate-Free Bacon, Tomatoes, Herb Aioli, Arugula, on Toasted Sourdough Bread	

Combinations

Choice of Two of the Following:	11.50
Cup of Soup	
Half of a Roast Beef, BLT, or Veggie sandwich	
Small Sized Salad (.75 Extra for Berry Salad)	

Salads

Add Hormone-Free Chicken for \$4.00 or Wild-Caught Salmon* for \$7.00

Cherry Walnut Salad v	single 8.50 / entrée 12.75
Organic Spring Mix, Door County Dried Cherries, Walnuts, Parmesan, Balsamic Vinaigrette	
True Food Caesar Salad	single 8.50 / entrée 12.75
Romaine Lettuce, Parmesan, Croutons, Anchovies, Caesar Dressing*	
Spinach Salad v	single 8.50 / entrée 12.75
Spinach, Strawberries, Bleu Cheese, Red Onions, Caramelized Pecans, Honey-Bourbon Dressing	
Berry Salad v	single 8.75/ entrée 12.75
Organic Spring Mix, Strawberries, Blueberries, Blackberries, Caramelized Pecans, Chèvre, Raspberry Coulis, Balsamic Gastrique	
Greek Salad v	single 8.75 / entrée 12.75
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	12.00
Flavors Change Daily, See your Server for Details	
Croissant Sandwich	11.75
Organic Scrambled Eggs, Cheddar, Nitrate-Free Bacon	
Sour Dough Breakfast Sandwich	11.75
Pancetta, Organic Over Easy Egg*, Arugula, Herb Aioli, Tomato Aioli, Toasted Sourdough	
Ham and Asparagus Omelette	12.00
Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham	
Spinach and Chèvre Omelette v	12.00
Organic Eggs, Spinach, Roasted Tomatoes	
Roasted Red Pepper Omelette v	12.00
Organic Eggs, Roasted Red Pepper, Swiss, Avocado, Romesco°	
House Cured Wild-Caught Salmon Omelette v	12.25
Organic Eggs, Salt-Cured Salmon (served cold), Cream Cheese, Chives, Tomatoes, Red Onion	
Breakfast Tacos v	12.25
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
Wild Caught Alaskan Salmon

Amish Farms
Coleman
Amdar Meats
Dane County Farmer's Market
Local Farmers Market
B's Honey
Bering Bounty

Organic Fair Trade Tea
Organic Beef
Fair Trade Coffee
"Derangements" Unique Flower Arrangements
Custom Woodworking & Table Tops
Granite & Marble Counter Tops
Interior Design & Feng Shui

Rishi Tea
Mid West Meat Co-op
True Coffee
Terence Gilles
Tom Ellenbecker
Madison Block and Stone
Jackie Patricia

Organic Herbs picked daily from La Brioche True Food kitchen garden when in season

* 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.

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

° Contains nuts.

There is an extra charge of 2.50 for a split plate
18% gratuity will be added to parties of 6 or more.

PLEASE REFRAIN FROM USING LAPTOPS AND CELL PHONES IN THE RESTAURANT