

Breakfast

Breakfast Entrees

All Egg Dishes Served with an Organic Spring Mix Salad and a Slice of Sourdough Baguette

Eggs Benedict	12.00
Organic Soft Poached Eggs*, Black Forest Ham, Asparagus, Lemon Béarnaise*, served on a croissant	
Vegetarian Eggs Benedict*	11.50
Organic Soft Poached Eggs*, Asparagus, Lemon Béarnaise*, served on a croissant	
Croissant Sandwich	11.50
Organic Scrambled Eggs, Cheddar, Nitrate-Free Bacon	
Quiche	11.75
Flavors Change Daily; see your server for details	
Breakfast Tacos ♦	12.00
Organic Scrambled Eggs, Chorizo, Tomatoes, Red Onions, Feta, Salsa Verde, Cilantro	
Vanilla Challah French Toast	11.25
Crème Anglaise, Choice of Caramelized Pecans and Bananas or Fresh Berries	
Crepes	11.25
Fresh Berries, Ricotta Cheese, Berry Coulis, Crème Anglaise, Caramelized Pecans	
Old World Porridge	8.00
Cultured Oats Served with Brown Sugar and Fresh Berries (contains dairy)	
Two Organic Eggs* ♦	8.00
Served Any Style	
Sour Dough Breakfast Sandwich	11.50
Pancetta, Organic Over-Easy Egg*, Arugula, Tomato Aioli, Herb Aioli, Toasted Sourdough	

Scrambles

All Scrambles Served with Organic Spring Mix Salad and a Slice of Sourdough Baguette

Pesto “Green Eggs and Ham” Scramble ♦	11.50
Organic Eggs, Black Forest Ham, Pesto (<i>Contains Pine Nuts and cheese</i>)	
Mushroom & Pancetta Scramble♦	11.50
Organic Eggs, Pancetta, Mushrooms, Parmesan, Scallions	
Feta Scramble ♦	11.50
Organic Eggs, Feta Cheese, Sundried Tomatoes, Arugula	

Omelettes

All Omelettes Served with an Organic Spring Mix Salad and a Slice of Sourdough Baguette

Spinach and Chèvre Omelet♦	11.75
Organic Eggs, Spinach, Roasted Tomatoes	
Roasted Red Pepper Omelet♦	11.75
Organic Eggs, Swiss, Avocado, Romesco (<i>Contains Almonds</i>)	
House Cured Wild-Caught Salmon Omelet♦	12.00
Organic Eggs, Cream Cheese, House Cured Salmon, Chives, Tomatoes, Red Onion (Salmon is served cold and is cured with salt)	
Ham and Asparagus Omelet♦	11.75
Organic Eggs, Aged Cheddar, Asparagus, Black Forest Ham	

Extras

House Breakfast Sausage	5
Nitrate-Free Bacon or Ham	5
Organic Roasted Garlic Potatoes	4
Fresh Organic Berries	5
Yogurt Parfait	8
Natural Yogurt, Fresh Berries, Dried Apricots, House-Made Granola, Organic Honey (<i>Contains Almonds and dairy</i>)	
House-Made Granola (<i>Contains Almonds</i>)	6
with raisins 6.75	

Children's Menu

Organic Scrambled Eggs	6
Served with a side of fruit	
French Toast	6
Served with a side of Crème Anglaise and Berries	
Peanut Butter and Jelly	6
Served with a side of fruit	
Grilled Cheese	6
Served with a side of fruit	

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

Prairie Bluff Farms
Jacobson Bros
Moore Distributors
Dane County Farmer’s Market
Marchese Inc.
B’s Honey
Bering Bounty

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

Organic Fair Trade Tea
Organic Beef
Organic Fair Trade Coffee
De-rangements 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

* 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 foodborne illness.

18% gratuity will be added to parties with separate checks or parties of 6 or more.

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

PLEASE REFRAIN FROM USING LAPTOPS AND CELL PHONES IN THE RESTAURANT