


BREAD & CHOCOLATE®



Morning Savories

All "Morning Savories" are served with our Artisan Bread Basket.

Cuisine a-go-go \$8
Take a fluffy hand made croissant, fill it with 2 scrambled eggs and your choice of Turkey sausage, crispy turkey bacon, or Canadian bacon and make it all good with a slab of cheddar cheese. Enjoy it here or we can wrap it for the rat race.

The Portobello Omelet \$9
Sliced mushrooms and sundried tomato pesto wrapped in a fluffy three egg omelet.

Western Omelet \$9
Diced onions, peppers, and ham bring the frontier to your palate in this three egg omelet replete with cheddar cheese.

Salmon Decadence** \$11
Sliced salmon filet, fresh dill and a touch of hollandaise for extravagance render brunch nirvana in a fluffy three egg omelet.

Spinach & Chevre Omelet \$9
The simplest mix of sautéed spinach and goat cheese yields the rich flavors of summer in this three egg omelet.

The Healthier Big Breakfast \$9
A massive meal of three eggs scrambled, two pieces of turkey bacon and two pieces of turkey sausage served with fresh fruit.

Eggs Benedict** \$9
Two eggs poached and served atop English muffins and Canadian bacon all slathered in Hollandaise.

Norwegian salmon** \$11
Two eggs poached and served atop English muffins and cured Norwegian Salmon all slathered in Hollandaise and garnished with fresh dill.

Egg Whites available for \$1 additional charge.

Chocolate Fondue

Delicious silky dark chocolate served with fresh fruit and tea cakes. (Two person minimum order.) **\$6 per person**

Morning Sweets

French Toast \$8
We start with handmade cinnamon challah, then dip it in our own batter and pan fry it. Lastly, we add just a touch of powdered sugar and a classic is born, served with maple syrup, butter and Bavarian cream.

Chocolate Banana French Toast \$8
The classic augmented with freshly sliced bananas and our homemade chocolate ganache drizzled over the whole affair served with Bavarian cream.

Apple French Toast \$8
We start with the classic and top it with our sweet homemade apple compote and serve it with a garnish of Bavarian cream.

Pfannkuchen (fan-koo-he-n) These delicious German style pancakes (similar to crepes) come three to a plate and bring the Old Country into your neighborhood.

Apple Pfannkuchen \$8
Three tightly wrapped pancakes with a dollop of our homemade apple compote and served with a garnish of Bavarian cream.

Nutella Pfannkuchen* \$8
Three tightly wrapped pancakes served with a tasty smear of Nutella within and Bavarian Cream to garnish.

Savory Ham & Swiss Pfannkuchen \$8
Two tightly wrapped pancakes stuffed with black forest ham and melted Swiss and served with honey mustard.

*Contains nuts. All other items on the menu may contain trace nut.
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
15% Gratuity will be added to parties of six or more.

If you care to try this one at home, fresh baked Challah or Cinnamon Brioche are available every weekend from our retail case.

B & C Specialties

Potato Latkes \$5
Two handmade latkes served with sour cream and apple compote.

Fresh Fruit Salad \$5
Our seasonal mix of fruits topped with just a dollop of Bavarian Cream.

Greek Yogurt* \$7
A favorite returns with fresh creamy Greek yogurt, sweet honey and walnuts. Also available with house made granola instead of walnuts, just ask.

Birchermuesli* \$7
A Bread & Chocolate favorite and best seller since 1981. Our own recipe of a delicious cereal blend of rolled oats, fresh fruit & yogurt topped with walnuts.

House made Granola & Fresh Seasonal Fruit* \$7
Whole grain oats, crispy rice, cranberries, nuts and golden raisins highlighted with a touch of honey, toasted and served with fresh fruit and skim or whole milk.

Norwegian Smoked Salmon** \$11
A sumptuous cold platter served with a toasted bagel, cream cheese, red onion, tomatoes and capers, garnished with fresh dill. Build your own nosh.

Brunch Extras


New York Bagels \$2
Your choice toasted and served with a cream cheese schmear.

Side Meats \$2
Canadian bacon, turkey sausage, or crispy turkey bacon.

Artisan Bread Basket \$3
This item comes free with the order of any entrée, but if you must have one and wish nothing else, we'll charge you a mere three bucks for a selection of fresh baked breads, creamy butter and selected jams.



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Soups of the Moment

Cup \$3 Bowl \$5

Daily we feature freshly prepared soups from our kitchen. Please consult your server for today's list.

French Onion Soup \$7
We always have onion soup au gratinee made by hand and rich with melted cheese. Available only by the bowl.

Petit Plates

Leek & Goat Cheese Tart \$7**
An individual handmade tart served with a small Caesar salad.

Spicy Lentil Empanadas* \$6
A handmade and formed dough stuffed with green lentils and spicy sauce served with carrot and beet salad.

Mesclun Salad \$5
Fresh baby lettuces, cucumber slices, tomatoes and shredded carrots tossed with our house made balsamic vinaigrette.

Savory Winter Quinoa \$5
Butternut squash, red onion and red peppers roasted and tossed with olive oil and quinoa. Quinoa is the ancient grain of the Andes, healthy and tasty.

Fresh Fruit Salad \$5
Our seasonal mix of fruits topped with just a dollop of Bavarian cream.

Caesar Salad \$5**
Crisp Romaine tossed with our house made dressing and zesty parmesan cheese topped with crostini.

Tartines

Open faced European style sandwiches.

Chicken Salad Tartine \$7
Our hand prepared favorite with chunks of breast meat served over toasted ciabatta garnished with tomatoes, cucumbers and mesclun greens.

Curry Chicken Tartine \$7
A little zing, a little zest and a lot of chicken served over toasted ciabatta garnished with tomatoes, cucumbers, olives and mesclun greens.

Hummus Tartine* \$7
Our house made hummus rich with garlicky good stuff served over toasted ciabatta garnished with olives, cucumbers, tomatoes and mesclun greens.

Artisan Sandwiches

French Dip \$9
Roast beef and provolone with horseradish mayo served warm on a crusty ciabatta bread with au jus for dipping.

Club Francaise \$9
Hearty turkey with turkey bacon, melted brie and honey mustard all toasted on our handmade croissant.

Tuna Melt* \$9
Albacore tuna tossed with mayo, celery and red pepper and served on a grilled sesame brioche with melted cheddar.

Ham & Brie Baguette \$8
Meaty ham and buttery brie married with a spread of honey mustard warmed and served on a crusty baguette.

California Croissant \$9
Smoked turkey breast topped with fresh avocado slices, lettuce and tomato and just a touch of sun dried tomato pesto on a buttery croissant.

Panini

The Southwestern Panini \$9
Sliced chicken breast and melted provolone married with a chipotle mayo.

The Cordon Bleu Panini \$9
Turkey breast, Parisian ham and swiss cheese served with a smear of sweet and tangy honey mustard sauce.

Caprese Panini* \$9
Ripe roasted tomatoes, fresh mozzarella, sundried tomato pesto and zesty basil pesto all pressed hot on Italian white bread.

Roasted Portobello Panini \$9
Sliced portobello, goat cheese and sundried tomato pesto on Italian bread toasted and yummy.

Entrées

Turkey Chili and Corn Muffin \$7
Treat your tummy to a heaping bowl of our homemade Turkey Chili topped with sour cream served with a tasty corn muffin.

Chicken Pot Pie \$9
Croque au Camille if you prefer, this French country classic is rendered as an American cousin with smooth rich cream based filling full of carrots, peas and tasty chicken as American as tartes aux pomme.

Cassoulet \$8
This rich slow cooked casserole of white beans, pork, chicken and duck renders a hearty New World meal from this Old World tradition, served with a savory pastry twist.

The Quiche Du Jour \$8
A hefty slice of our home made quiche fresh daily with mixed greens.

Moussaka \$9
Eggplant, meat sauce, béchamel...oh my! A dish handmade and heavenly rich served with a small side salad.

Mac & Cheese \$8
Elbows tossed with creamy cheese served warm, yummy and gluten free! This comfort food is made with quinoa and we dare you to tell the difference. Offered with a choice of side salad.

Entrée Salads

Thai Chicken Salad* \$10
Roasted chicken, rice noodles, carrots and cucumber tossed with romaine in a fiery Thai vinaigrette garnished with chopped peanuts.

Spinach Protein Salad \$9
Fresh baby spinach tossed with hard boiled egg, red peppers, sweetened cranberries, cucumber and goat cheese. Served with balsamic vinaigrette on the side.

Grilled Chicken Caesar \$10**
Grilled chicken breast tossed with parmesan cheese, Caesar dressing and crisp romaine lettuce topped with crostini.

The Salmon Salad \$11
Seared salmon fillet peppered with Caribbean spices, avocado, carrots, tomatoes and cucumbers all tossed with a light lemon vinaigrette and baby greens.

