


# BREAD & CHOCOLATE®



## Morning Savories

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

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

**Mediterranean Omelet** \$9  
Sautéed spinach and our house made "tipiti" combine to render the soft breezes of the inland sea in this classical omelet. "Tipiti" is our grandmother's recipe for a spread made of feta, red peppers and garlic, "all the good things."

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

**The Schmear Omelet\*\*** \$10  
Smoked Salmon, capers, red onions and lemon zest blended with cream cheese and wrapped in a fluffy three egg omelet.

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

**Cuisine a-go-go** \$8  
Take a fluffy hand made croissant, fill it with 2 scrambled eggs and your choice of Turkey sausage, crispy 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.

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 started with homemade cinnamon Challah, then dipped it in our own batter and pan fry it. Lastly, we added just a touch of powdered sugar and a classic was born, served with maple syrup, butter and Bavarian Cream.

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

**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.

**Very Berry French Toast** \$8  
We start with the classic and top it with our sweet homemade mixed berry 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.*

**Very Berry Pfannkuchen** \$8  
Three tightly wrapped pancakes dolloped with our homemade mixed berry 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.

## B & C Specialties

**Greek Yogurt\*** \$6  
A favorite returns with fresh creamy Greek yogurt, sweet honey and walnuts.

**Birchermuesli\*** \$6  
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.

**Granola & Fresh Seasonal Fruit** \$6  
Whole grain oats, crispy rice and a touch of honey and brown sugar for sweetness served with whole or skim milk.

**Norwegian Smoked Salmon\*\*** \$9  
A sumptuous cold platter served with a toasted bagel, cream cheese, red onion, tomatoes and capers. Build your own nosh.

**Eggs Benedict\*\*** \$9  
Two eggs poached and served atop English muffins and Canadian bacon all slathered in Hollandaise, served with our artisan bread basket.

**Salmon Benedict\*\*** \$10  
Two eggs poached and served atop English muffins and cured Norwegian Salmon all slathered in Hollandaise, served with our artisan bread basket.

## Brunch Extras

**New York Bagels** \$2  
Your choice toasted and served with a cream cheese schmear.  
Add \$1 for Salmon spread.\*\*


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

\*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.

# BREAD & CHOCOLATE®



## 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** \$6  
We always have onion soup au gratinee made by hand and rich with melted cheese. Available only by the bowl.

## Petit Plates

**Spinach & Artichoke Bruschetta** \$7  
A cream cheesy spread rich with spinach and artichokes with a hint of dry sherry toasted on sliced baguette.

**Mesclun Salad** \$4  
Fresh baby lettuces, cucumber slices, tomatoes and shredded carrots tossed with our house made balsamic vinaigrette.

**Quinoa Salad\*** \$4  
A product of the Andes, this ancient grain renders a sweet and savory salad tossed with cranberries, garbanzo beans, mint, olive oil, cumin, coriander and almonds.

**Fresh Fruit Salad** \$4  
Our seasonal mix of fruits topped with just a dollop of Bavarian Cream.

**Petit Pear & Bleu Cheese Salad\*** \$5  
Crisp pear slices paired with blue cheese and caramelized pecans tossed with baby lettuces and lemon vinaigrette; a smaller version of our entrée classic.

**Caesar Salad** \$4  
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.

**Tuna Salad Tartine** \$7  
Our hand prepared favorite 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

*All our breads are baked fresh daily and readily available to take with you for your own table.*

*Served with a choice of chips, mixed greens or Quinoa Salad.\**

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

**French Dip** \$9  
Roast Beef and provolone with horseradish mayo served on a warm crusty ciabatta.

**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.

**Blackened Catfish Sandwich** \$9  
A spicy hot filet served with cool tartar, lettuce and tomato on a hand braided Challah roll.

## Entrées

**Gazpacho Platter\*\*** \$7  
As things heat up, you can cool down with our summer cold plate. Enjoy a bowl of our fresh gazpacho and a fresh baked croissant with our own salmon and cream cheese spread. Embrace the season!

**Chicken Pot Pie** \$7  
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.

**Antipasto Pizza** \$8  
A hand rolled pizza with red peppers, banana peppers, red onion, artichoke hearts and mozzarella cheese. A tasty meal served with a small Caesar salad atop the pizza.

**The Quiche Du Jour** \$7  
A hefty slice of our home made Quiche fresh daily with mixed greens.

*All our Quiches are available for your events at home and office. Ask your server for details.*

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

**Bistro Meatloaf** \$9  
An American classic returns to its French roots, with a tangy tomato sauce and melted bleu cheese, served with haricot verts.

## 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.

## Entrée Salads

**Pear & Bleu Cheese Salad\*** \$9  
Crisp pear slices paired with blue cheese, caramelized pecans and tossed with baby lettuces and lemon vinaigrette.

**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** \$9  
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.