Ra Brioche Garden Bistro Menu

STARTERS 10

Brussel Sprouts - Maple Glaze & Bacon Bruschetta - Olive Tapenade, Arugula, Crustini Burrata - Basil Oil, Shaved Veggies, Crustini **Deviled Eggs** - Asparagus

SALADS 17

Cherry Walnut - Organic Spring Mix Walnuts, Michigan Cherries, Parmesan Balsamic Vinaigrette

Berry Chèvre - Organic Spring Mix. Blueberries, Blackberries, Strawberries, Caramelized Pecans, Raspberry Coulis, Balsamic Gastrique

SOUPS Cup 9 Bowl 12

Butternut Squash Shiitake Sake Tomato Bisque

> QUICHE 20 Meat or Veggie (ask server), Organic Greens

ENTREES 28

Trout Almondine - Asparagus Black Rice

(Domain de Terre Mistra Pauline)

Wild Caught Salmon - Turnip

Tarragon Puree, Roasted Seasoal Vegetables (Orchis Sauvignon Blanc)

Chicken Marsala - Chicken Breast, Marsala Mushroom Sauce. Rosemary Mashed Potatoes (Orchis Chardonnay)

Chicken Mole - Radish Salad. Black Rice (Jean de Roze Rose 2023)

Buddha Bowl

Sweet Potato, Roasted Beets. Kale, Avocado, Black Rice, Lime Cilantro Sesame Dressing add Chicken or Salmon - 28 (Orchis Sauvignon Blanc)

BowTie Pasta in Lemon Butter Sauce

Broccolini, Cherry Tomato, Shallot Garlic, Aged Parmesan, Fresh Basil (Orchis Chardonnay) (Entrees served with Organic Greens)

SANDWICHES 18

La Brioche Smashed Burger - Organic Beef Patties, Turmeric Pickles, Aged Cheddar, Shaved Lettuce, Secret Sauce

Spicy Turkey - Nitrate-Free Bacon Pepper Jack, Red Onion, Chili Aioli, Lettuce, Japaleno Ciabatta

French Dip - Roast Beef, Provolone, Carmelized Onions, Au Jus, Baguette

PIZZAS 18

Prosciutto Fig - Parmesan, Mozzarella, Port Soaked Figs, Fig Jam Arugula Pear Gorgonzola - Mozzarella, Parmesan Caramelized Onion. Fresh Pears

Sausage Sage & Mushroom - Mozarella

Oyster and Cremini Mushrooms, Parmesan

We are Pleased to serve Organic Vegetables and Fruits whenever possible. The recommended Organic Wines, produced by small French cottage vineyards, are the wines that locals would enjoy at a neighborhood French Bistro.