

# *La Brioche Lunch Specials*

## **Entrées**

### **Chicken Marsala**

Chicken Breast, Button Mushrooms, Marsala Sauce,  
Mashed Potatoes **19.00**

### **Maple-Apple Salmon**

With Seasonal Vegetables over Red Cabbage  
Apple puree, Topped with Apple Maple Syrup Sauce  
**19.00**

### **Buddha Bowl**

Black Rice, Edamame, Sweet Potato, Avocado,  
Roasted Beets, Miso Dressing (vegan) **16.00**  
With Salmon **19.00**

### **Beef Bourguignon**

Beef Cubes, Carrots, Potatoes, Pearl Onions,  
Cremini Mushrooms and Burgandy Wine **19.00**

## **Pizza**

Prosciutto Fig Arugula **16.00**

Sausage & Sage **16.00**

Pepperoni Mozzarella **16.00**

Three Cheese **16.00**

## **Quiche** **16.00**

served with Organic Greens and Baguette

**Meat** Ham, Bell Peppers and Gouda Cheese

**Veggie** Zucchini, Corn, Onion and Feta Cheese

## **Featured Beverages**

Sprecher Maple Syrup Root Beer or Grape Soda 16oz Bottle 4.25

Marzipan or Brown Sugar Latte 5.50

Irish Coffee 8.45

Carajillo Liquor 43 and Espresso 8.25

## **Featured Soup**

French Onion

Cup 6 Bowl 9

*Our Intention is that you find a space here for yourself, removed from the cares of life*

*That you breathe and relax and connect with your Loved Ones,*

*Remembering what is True in Your Life.*

**For your protection and peace of mind, we have installed anti-viral filtration units in our heating and air conditioning systems that are used in hospitals to combat many viruses, including covid-19**

**David Yankovich, Jackie Patricia and La Brioche True Food staff**