

WEEKEND MENU

Fri - Mon

Chez Genèse is a gentle-tipping business. See back for details.

OEUFs [eggs]

Choose a base: **Cocotte*** [baked egg cup], **Omelet***, **Scramble***, **Crêpe***
Egg whites only \$2 up-charge

Choose your toppings:

Roasted Zucchini & Chèvre	18
Mushroom, Gruyère & Tarragon	18
Smoked Salmon with Dill Crème Fraîche	19
Spinach, Roasted Red Peppers & Camembert	18.5
Ham, Potato, Emmental & Rosemary	18.5
Tomato, Basil & Ricotta	18
Brie & Honey	17.5
Bacon, Caramelized Onion & Swiss	19
<i>Cocotte, omelet and scramble served with baguette toast and fruit</i>	
<i>Crêpe served with fruit & an over-medium egg</i>	

Eggs Benedict on Brioche*	Ham 20
with side of fruit	Smoked Salmon* 22
Egg & Gruyère Sandwich*	10
[choice of rosemary biscuit, croissant, or toast]	

Add-Ons: Bacon 3.5; Jambon 3.5; Caramelized Onions 2; Cheddar 1.5

SOUPE & SALADE add chicken 5.5 salmon 6.75

Creamy Red Potato & Leek Soup cup 5 / bowl 9.5

Spring Salad GF 17
housemade chicken salad, bibb lettuce, heirloom tomato, radish, toasted almonds, feta, with lemon vinaigrette and toast

Roasted Beet Salad GF side 8.5 / full 15
bibb lettuce, Chèvre, fennel, green apple, with cider vinaigrette

Smoked Salmon Salad GF side 9.5 / full 17
mixed greens, cucumbers, caramelized onions, poached egg, with Dijon dressing [add toast 3]

Side Green Salad GF 6.5

À LA CARTE

Fresh Fruit 4.75 | Greek Yogurt with Honey 6.5
Baguette Toast with Jam 3 | Egg* 1.95 each
Bacon [3 strips] 5.25 | Apple Chicken Sausage [1 link] 4.75
Rosemary Potatoes 6.5 | French Fries 6.5
Lemon Ricotta Pancake [1] 6.5 | French Toast [1 slice] 5.5

CHEESE BOARD

[choice of 3 or 5] 21/23

Camembert, Roquefort, Tomme de Savoie, Port Salut, Brie, Emmental, Chèvre or Chef's Choice

Served with fresh fruit, honeycomb, preserves, and baguette

CHARCUTERIE BOARD 26

Assorted cured meats, 2 cheeses, baguette, mustard, and marinated vegetables (Chef's Choice)

Limited modifications will be accommodated. Dissatisfaction with food items that are preference-based will not be refunded. Please talk to your server about their recommendations and menu knowledge to ensure your menu selection will meet your preference!

SPECIALS

Sweet Potato Pancakes with whipped cinnamon cream cheese and honeycomb	18
BLT Benedict* olive & polenta bread, bacon, heirloom tomato, arugula, Cajun hollandaise	24
Steak & Eggs* sirloin, 3 chili oil eggs, chimichurri potato salad	28
Duck Confit Pizza** with Bechamel, figs, Gruyère, arugula, shallot, and sunny egg	25

SPECIALITÉS [specialties]

Red Potato Hash* 23
arugula, chicken sausage, figs, caramelized red onion, emmer and oat toast, basil vinaigrette

Lemon-Ricotta Pancakes 17
3 pancakes with fresh blueberries and housemade blueberry syrup

Cinnamon French Toast 16
3 slices of brioche with whipped spice butter and maple syrup

Multigrain Bowl GF 14
layers of Greek yogurt, raspberry coulis, fresh fruit, nut butter, toasted oats, and chia seeds with honey drizzle

Muesli GF 14
overnight oats with milk, orange zest, cinnamon, dried and fresh fruit, nuts, maple syrup [served cold]

Fruit Crêpe 17
Fruit [choose 1]: fresh strawberries or blueberries; caramelized apples or bananas
Fillings [choose 1]: nutella, vanilla crème fraîche, or whipped ricotta

6" Dutch Baby* 18
powdered sugar, lemon curd, and fresh fruit

Breakfast Pizza** 19
crème fraîche, Gruyère, red potatoes, bacon, green onions, over-easy egg

Savory Crêpe* 20
duck confit, sweet potato, Gruyère, chives, pickled zucchini relish, fried egg

TARTES/SANDWICHES

Avocado Toast* [add bacon 3.5] half 9 / full 17.5
emmer and oat toast, eggs your way, feta and honey drizzle

Quiche du Jour [add small green salad 3.5] 8

Croissant Sandwich [add egg* 1.95] 14
choice of sliced chicken or seasonal veggies, herbed goat cheese, apricot paste, arugula, caramelized red onions

Croque-Monsieur [add egg* 1.95] 16
ham, Gruyère, Béchamel, and Dijon on emmer and oat toast [served hot]

Smoked Salmon Sandwich side 9.5 / full 18
emmer and oat toast with herbed goat cheese, fresh avocado and cucumber

Heirloom Tomato Tart* 19
with herbed goat cheese and honey drizzle

Jambon Beurre (Ham & Butter on Baguette) [served cold] 14

Roasted Chicken on Rosemary Biscuit [add egg* 1.95] 14
with herbed goat cheese [served warm]

*Long cook time

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



THE PLACE OF NEW BEGINNINGS

At Chez Genèse, we offer an integrated hiring model, meaning that approximately 50% of our team are disabled and 50% are non-disabled. We are committed to changing the way our world both views and employs humans with disabilities and it is our mission to provide community & connection across the table.

We believe good food brings people together!

GENTLE-TIPPING

You have entered a gentle-tipping zone! In sticking with French culture and tradition, we believe that service positions are filled with value and compensate accordingly. Our business holds the responsibility of caring for and respecting our team. To account for rising prices and the cost of living, we have added a gentle tipping option so we can keep raising our team's pay. This is not required but appreciated. If you enjoy your experience, a verbal thanks and a kind review is also greatly appreciated and helps our team and business thrive! Merci!

IT IS OUR VISION TO:

- Create community, both inside and outside our walls
- Provide a basic education and understanding to the general public for disability integration in the workplace
- Affirm the worth of all team members and cultivate a sense of pride in how and where they work
- Slow down and enjoy the process of both meal preparation and consumption
- Remember that hospitality is a gift and to give it freely
- Create a culture that serves



Visit us on
YOUTUBE
for French
cooking videos!

The French people inspire us in the time they take to not only prepare their food, but also to eat it! We hope to create a shift in our culture and that you walk away with more than just a food and service experience, but that you also gain a life experience. Our time and hearts are yours! If you are interested in investing deeper in your own disability education and our team, we encourage you to plug into our educational retreats and workshops (available on our website).

See our website for catering options and special orders or email info@chezgenese.com

BON APPÉTIT!