

# BRUNCH MENU

Served Fri - Mon

Open for dinner and wine lounge every Friday. See website for details.

## OEUFs [eggs]

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

Choose your toppings:

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

|                                                   |                   |
|---------------------------------------------------|-------------------|
| 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

**Roasted Acorn Squash Salad** GF 20  
roasted chicken, sundried tomato, pickled red onion, burrata,  
with basil vinaigrette

**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 ea | Bacon 5.25  
Chicken Sausage 4.75 | Rosemary Potatoes 6.5  
French Fries 6.5 | Lemon Ricotta Pancake [1] 6.5  
French Toast [1 slice] 5.5 | Pumpkin Pancake [1] 7

### 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

|                                                    |    |
|----------------------------------------------------|----|
| <b>Braised Country Ribs</b>                        | 28 |
| with leek and parmesan pancakes and two fried eggs |    |
| <b>Beignets</b>                                    | 14 |
| served with cinnamon honey                         |    |
| <b>Savory Dutch Baby*</b>                          | 22 |
| chef's choice - ask your server                    |    |
| <b>Pumpkin Chocolate Chip Pancakes</b>             | 19 |

## SPECIALITÉS [specialties]

**Red Potato Hash\*** 23  
arugula, chicken sausage, figs, caramelized red onion,  
emmer and oat toast, with basil vinaigrette and a fried egg

**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, peanut 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  
bechamel, bacon, red potato, arugula, Gruyere, and a 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](mailto:info@chezgenese.com)

## BON APPÉTIT!