

BREAKFAST & LUNCH MENU

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!

Served Tues - Thurs

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

OEUFs [eggs]

Choose a base: **Omelet***, **Scramble***, **Crêpe***

Egg whites +\$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
<i>Omelet and scramble served with baguette toast and fruit.</i>	
<i>Crêpe served with fruit and an over-medium egg.</i>	

Egg & Gruyère Sandwich*	10
<i>[choice of rosemary biscuit, croissant, or toast]</i>	

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 Chicken Sausage	5.25/4.75
Rosemary Potatoes	6.5
French Fries	6.5
Lemon Ricotta Pancake <i>[1]</i>	6.5
French Toast <i>[1 slice]</i>	5.5

Once a week, on Wednesdays from 11:30am-1:30pm, we're offering a community style, pay-what-you-can meal.

Menu will change weekly and will be posted on our Instagram early each week. Just let our servers know that you want to participate in our community meal, plug in the price you're comfortable with, grab a seat, fill your belly, and make a new friend! This meal is for anyone and everyone. Mark your calendars - we hope to see you this Wednesday!

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

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

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]*

*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!