BRUNCH 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	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* with side of fruit — *Ham* 20 / *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 *each*
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

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)

♦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.

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

Braised Country Ribs 28
with leek and parmesan pancakes and two fried eggs

Beignets 14
served with cinnamon honey

Savory Dutch Baby 22
chef's choice - ask your server

Pumpkin Chocolate Chip Pancakes 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]*

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!