

# BRUNCH

Saturday and Sunday until 2 p.m.

## LE PETIT DEJEUNER

[little French breakfast]

**Multigrain Jars** 6.50  
layers of chia seeds, yogurt, raspberry coulis, fresh fruit, nut butter and toasted oats with honey drizzle

**Muesli** 8.00  
overnight oats with milk, orange zest, cinnamon, dried and fresh fruit, nuts, maple syrup, served cold

## BOULANGERIE [bakery]

**Quiche du Jour** [add small green salad 2.00] 7.00  
**Jambon Beurre Baguette** [ham & butter] 9.00  
**Croissant** 3.50  
**Danish** 4.00  
**Pain au Chocolat** 3.75  
**Jumbo Muffin** 3.00  
**Whole Baguette** 5.00

## OEUFS [eggs]

Choose a base: **Cocotte\*** [baked egg cup], **Omelet\***, **Scramble\*** or **Crêpe\***  
Egg whites only 2.00 up-charge

Choose your toppings:

**Asparagus & Chèvre** 11.50  
**Mushroom, Gruyère and Tarragon** 11.50  
**Smoked Salmon with Dill Crème Fraîche** 13.50  
**Spinach, Roasted Red Peppers and Camembert** 12.00  
**Ham, Potato and Emmental** 11.50  
**Roasted Tomatoes & Roquefort** 12.50  
**Brie & Honey** 11.50  
**Bacon, Caramelized Onion, and Emmental** 12.50

Cocotte, omelet and scramble served with baguette toast and fruit. Crêpe served with fruit & an over-medium egg.

**Eggs Benedict on Brioche\*** Ham 13.00  
with fruit side Smoked Salmon 15.00  
**Egg & Gruyère on a Rosemary Biscuit\*** 7.50

**Add-Ons:** Bacon 2.00; Jambon 2.00;  
Caramelized Onions 1.50; Cheddar 1.00

## A LA CARTE

**Fresh Fruit** 3.75  
**Greek Yogurt with Honey** 3.50  
**Baguette Toast with Jam** 2.00  
**Egg\*** 1.50/each  
**Bacon [3 strips]** 3.50

For special orders, please email [info@chezgenese.com](mailto:info@chezgenese.com)

\* 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.



## SPÉCIALITÉS [specialties]

**Avocado Toast\*** 12.00  
2 multigrain toasts, 2 eggs your way, feta half 7.00  
and honey drizzle [add bacon 2.00]

**Lemon-Ricotta Pancakes** 11.00  
with fresh blueberries and housemade blueberry syrup

**Cinnamon French Toast** 10.00  
3 slices of brioche with whipped spice butter and maple syrup

**Fruit Crêpe** 11.00  
Fruit [choose 1]: fresh strawberries or blueberries, caramelized apples or peaches  
Fillings [choose 1]: nutella, vanilla creme fraiche, or sweet ricotta

**6" Dutch Baby** 10.50  
powdered sugar, lemon curd and fresh fruit

**Breakfast Pizza\*** 12.00  
bacon, green onions, over-easy egg and crème fraîche

## SALADE [salad]

**Roasted Beet Salad** 10.00  
chèvre, fennel, and green apple with cider vinaigrette

**Side Green Salad** 4.00

## SOUPE [soup]

**Creamy Red Potato & Leek Soup with Toast** 6.00  
**Tomato Bisque with Toast** 6.50

## TARTES/SANDWICHES

**Croque-Monsieur** [add egg 1.50] 11.00  
hot ham and Gruyère on brioche

**Smoked Salmon Sandwich** 14.00  
open faced on multigrain toast with herbed half 8.00  
goat cheese, fresh avocado and cucumber

**Heirloom Tomato Tart** 12.00  
with herbed goat cheese and a honey drizzle

**Potato Tart** 7.00  
with thyme, Gruyère and red onions

**Fig & Onion Galette** 13.00  
with ricotta, caramelized onions, and honey

**Veggie Sandwich** [multigrain, croissant, or baguette] 8.00  
with sliced fresh seasonal vegetables and herb goat cheese

**SEARED SALMON** 15.00  
with marinated sweet potato salad and chèvre



## THE PLACE OF NEW BEGINNINGS

At Chez Genèse we believe the desire to find meaning and fulfilling work is woven into basic human need and nature, and that every person has a skill set to contribute. It is our goal, as a team, to come alongside incredible individuals who (due to an intellectual or developmental disability) may oftentimes have the odds stacked against them in the workforce, to help develop and celebrate their own interests and potential.

## IT IS OUR VISION TO:

- Create community, both inside and outside our walls
- Help fill the void and decrease the percentage of unemployed adults with intellectual and developmental disabilities (a rate that currently sits between 70–80%)
- Provide a basic education and understanding to the general public for those living with disabilities
- Affirm the worth of all staff members and cultivate a sense of pride in how and where they work
- Train and equip staff members to obtain and maintain a job in another work place or setting
- 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

*The French people inspire us in the time they take to not only prepare their food, but also to eat it! We hope to emulate the French in the way we value the connection that occurs around the table. We believe that good food brings people together! 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!*

**Bon Appétit!!**

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## NON-TIPPING

You have entered a tip-free zone! In sticking with French culture and tradition, we believe that service positions are filled with value and compensate accordingly. The responsibility of providing for our team is placed on the ownership, and not on you as our guest! If you enjoy your experience, a verbal thanks or a kind review is always appreciated. (If you insist on leaving cash, your tips will be donated to the scholarship fund at Compass Greensboro, enabling other adults with IDD the opportunity to receive restaurant industry training!)

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