

BREAKFAST

Monday, [closed Tuesday], Wednesday–Friday until 11 a.m.

LE PETIT DEJEUNER

[little French breakfast]

Multigrain Jars 6.00

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

Muesli 7.50

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

BOULANGERIE [bakery]

Quiche du Jour	6.50
Jambon Beurre Baguette [ham & butter]	9.00
Croissant	3.50
Danish	4.00
Pain au Chocolat	3.75
Jumbo Muffin	3.00

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	3.50
French Yogurt	2.50
Baguette Toast	1.50
Egg*	1.50/each
Bacon [3 strips]	3.00

For special orders, please email 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.



616 S. ELM STREET • GREENSBORO, NC 27406

SPÉCIALITÉS [specialties]

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

Pancakes	10.00
• Lemon-Ricotta with fresh blueberries and blueberry syrup	
• Zucchini Chocolate Chip with honey-orange marmalade	

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

Strawberry Crêpe	10.00
crème fraîche or Nutella filling	

Caramelized Peach Crêpe	11.00
with sweet vanilla ricotta cheese	

6" Dutch Baby	10.00
powdered sugar, lemon curd and fresh fruit	

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

BOISSONS [beverages]

All coffee drinks are 8oz

Drip Coffee	endless refills 2.50
Espresso [double shot]	2.25
Cappuccino	3.50
Latte	3.50
Café au Lait	3.00
Americano	3.00
Iced Coffee	2.50
Hot Tea [Vida Pour Tea]	2.50
Orange Juice	2.50

*All espresso drinks are served with a double shot.

Housemade Flavors .50
CHOCOLATE • VANILLA
HAZELNUT • CARAMEL
LAVENDAR • CASSIS
ROSEMARY

We are non-tipping! See back for our story.



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!!

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.
