

# BRUNCH CURBSIDE PICK-UP

SATURDAY & SUNDAY – 8AM UNTIL 1PM

## LE PETIT DEJEUNER [little French breakfast]

**Muesli** 7.50  
overnight oats with milk, orange zest, cinnamon, dried and fresh fruit, nuts, maple syrup, served cold

## BOULANGERIE [bakery]

Quiche du Jour [40-minute cook time] 6.50  
Jambon Beurre Baguette [ham & butter] 9.00  
Croissant 3.50  
Danish 4.00  
Pain au Chocolat 3.75

## OEUFs [eggs]

Choose a base: *Omelet\**, *Scramble\** or *Crêpe\**  
Egg whites only 2.00 up-charge  
Choose your toppings:

### ALWAYS AVAILABLE

Mushroom, Gruyère and Tarragon 11.50  
Ham, Potato and Emmental 11.50

### ROTATING SELECTIONS

Please inquire about today's offerings  
Asparagus & Chèvre 11.50  
Smoked Salmon with Dill Crème Fraîche 13.50  
Spinach, Roasted Red Peppers & Camembert 12.00  
Roasted Tomatoes & Roquefort 12.50  
Brie & Honey 11.50  
Bacon, Caramelized Onion, and Emmental 12.50

Omelet and scramble served with baguette toast and fruit.  
Crêpe served with fruit & an over-medium egg.

Add-Ons: Bacon 2.00; Jambon 2.00;  
Caramelized Onions 1.50

## A LA CARTE

Fresh Fruit 3.50  
Baguette Toast 1.50  
Egg\* 1.50/each  
Bacon [3 strips] 3.00



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## SPÉCIALITÉS [specialties]

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

**Pancakes** 10.00  
• Lemon-Ricotta w/ fresh blueberries & blueberry syrup OR  
• Pumpkin Chocolate Chip

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

**Strawberry Crêpe** 10.00  
sweet vanilla ricotta or Nutella filling

**Caramelized Apple Crêpe** 11.00  
with sweet vanilla ricotta

## TARTES/SANDWICHES

**Croque-Monsieur** 11.00  
hot ham and Gruyère on brioche with Dijon and béchamel sauce

**Smoked Salmon Sandwich** 13.00  
open faced on multigrain toast with half 8.00  
herbed goat cheese, fresh avocado and cucumber

**Veggie Croissant** 8.00  
seasonal vegetables and herbed goat cheese

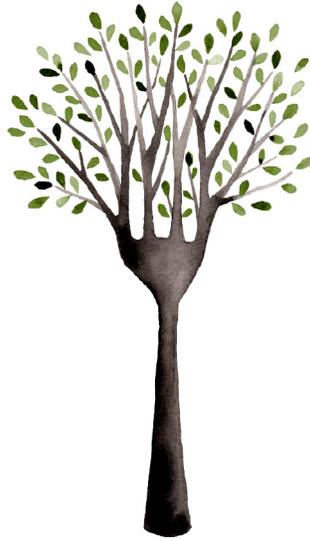
**Tartes/Galette**  
Heirloom Tomato 11.00  
Fig & Onion 12.00

## CROWD PLEASER

1/2 Smoked Salmon Sandwich	1 person 30
Mini Strawberry Nutella Crepe	2 people 56
Mini Quiche du Jour	3 people 84
Lemon Ricotta Pancake	4 people 112
Pastry [Croissant, Pain au Chocolat OR Fruit Danish]	
Fresh Fruit	
Drip Coffee [12 oz]	

40-minute prep 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 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.

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## **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
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*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!!**