

BRUNCH

Saturday and Sunday until 2 p.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.

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



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 Crêpes 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

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 6.00
Tomato Bisque 6.50

TARTES/SANDWICHES

Croque-Monsieur 11.00
hot ham and Gruyère on brioche

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

Heirloom Tomato Tart 11.00
with herbed goat cheese and a honey drizzle

Potato Tart 6.50
with thyme, Gruyère and red onions

Fig & Onion Galette 12.00
with ricotta, caramelized onions, and honey

SEARED SALMON 14.00
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!!

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.
