

Bonjour



350 University Avenue, San Diego, CA 92103

(Between 3rd & 4th Avenue)

619.683.9322

For On-Line ordering please visit:

www.breadandcie.com



@BREADANDCIE



Beverages

Coffee and espresso drinks

House-Squeezed Orange Juice	5.50
House-Squeezed Grapefruit Juice	5.50
Apple Juice	4.25
Milk	2.95
Guittard Chocolote Milk	4.25
House-made Lemonade	4.50
Seasonal House-made Specialty Lemonades	5.95
Iced Tea - Green or Black	3.25
Coke, Diet Coke	2.95
Arrowhead Spring Water	2.95
San Pellegrino Sparkling Water	3.95
San Pellegrino Sparkling Italian Drinks	5.00
Kombucha	5.00
Fever Tree Ginger Beer	4.00

House Squeezed Juices, Coffee, Espresso Drinks
and Loose Tea Service

Cafe Hours

Monday thru Friday 7am-6pm

Saturday 7am-5pm Sunday 7:30am-5pm

1 Hour Free Parking in Back

For your next business meeting, office party or special event,
please see our catering menu.

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Beer

*Availability subject to change

Smog City Little Bo Pils	7.25
Mother Earth Cali Creamin	6.95
Mother Earth Boo Koo IPA	6.95
Stone Tangerine Express	6.95
Societe The Harlot Blonde Ale	6.95

Wine

*Our hand chosen house selections

	<u>Glass</u>
J Lohr Pinot Noir	8.95
White Haven Sauvignon Blanc	8.95
Canella Prosecco	8.95
Canella Prosecco Mimosa	9.25

Cafe Menu



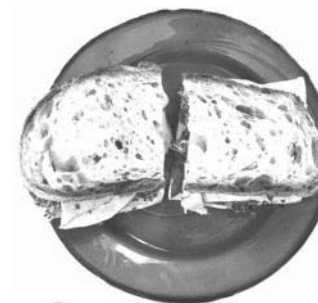
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Breakfast	
Croque Americaine – A Breakfast Panini	
Sliced egg, bacon, pepper jack cheese, watercress grilled on French White bread.	11.50
Mediterranean Frittata – A Breakfast Panini	
Frittata of eggs, artichokes, red pepper, zucchini and onions with oven-roasted tomatoes grilled on Kalamata Olive bread with Savory Chive Spread.	11.95
Egg White Frittata Toast	
Frittata of egg whites, parmesan cheese and scallions on Multigrain toast with Savory Chive Spread, topped with arugula and cherry tomatoes. (available only on Sat./Sun.)	10.95
Parisian Brunch Pizza	
House-made pizza dough topped with eggs, bacon, mozzarella and parmesan, parsley and green onions. (available 11am - 2pm Fri. /Sat. /Sun.)	14.25
Avocado Toast & Poached Eggs	
Levain toasted with two poached eggs, avocado, salt and pepper and olive oil drizzle.	10.95
House-baked Quiche	7.75
(Please ask your server for available selections.)	
French Toast Panini	
Classic French white bread stuffed with mascarpone fruit compote, strawberries and crème fraiche.	11.95
Specialty Bread Sample Plate	
Three slices of our specialty breads with sweet butter, preserves and cream cheese.	7.75
Smoked Salmon Platter	
Smoked salmon, house-made dill spread, tomato, red onion, cucumbers, capers and sweet roasted pecans with a French ficelle.	13.50
Steel Cut Oatmeal	
Slow cooked with cranberries and walnuts. Served with brown sugar and milk. (available only on Fri./Sat./Sun.)	7.75
Yogurt Parfait	
Middle-Eastern style yogurt layered with fresh seasonal berries and house-made granola.	8.75
Yogurt Cup	
Middle-Eastern style yogurt with fruit compote.	6.50
Yogurt with House-made Granola	7.75
Bread & Cie House-made Granola Bowl	
Our oven-baked granola with a few surprises sprinkled in, with milk.	7.50
Specialty Bread by the Slice	2.75
Consuming raw or undercooked eggs may increase your risk of food borne illness.	

Soups & Salads	
Our Daily Housemade Soups	
Please ask for today's selection	Cup 5.75/Bowl 7.50
Creamy Tomato Soup	
Our house specialty - seasoned with onions, carrots garlic, basil and a touch of cream.	Cup 5.75/Bowl 7.50
Chopped Salad	
Romaine lettuce, grilled chicken breast, chopped bacon, avocado, gorgonzola cheese, vine ripe tomatoes, scallions, dressed with sweet/spicy vinaigrette.	13.75
Cranberry Goat Cheese Salad	
Mixed greens & arugula tossed in cranberry vinaigrette, topped with candied pecans, dried cranberries, crumbled goat cheese, dressed with balsamic glaze.	12.75
Chicken Papaya Salad	
Chicken, papaya, avocado and Bibb lettuce tossed with papaya dressing & toasted almonds.	12.95
Gourmet Salad Nicoise	
Ventresca di Tonno (Imported Italian Tuna Belly), tomatoes, haricot verts, peewee fingerling potatoes, hardboiled egg, Nicoise olives, capers and Bibb lettuce. (Nicoise olives contain pits.)	14.25
Avocado Toast & Baby Green Salad	
Levain toasted with avocado and drizzled olive oil served with our house salad.	11.95
Seasonal Kale Salad	
Kale, romaine lettuce, goat cheese, sunflower seeds, seasonal fruits (such as pears, pomegranates, citrus or stone fruits) with sweet onion dressing.	13.00
Mediterranean Salad	
Romaine & mixed greens, kalamata olives, cucumbers, feta cheese, capers, red hummus, mint & basil dressed with balsamic vinaigrette served with focaccia.	12.75
Please ask about our Daily Salad Specials	
Ficelle Rustique	
All selections: 9.50	
Artisanal Salume	
Locally made artisanal salume with chili flakes and fennel, mascarpone and drizzled honey.	
Bloomy Rind Provençal	
Aged goat cheese, Jambon de Paris, Provençal herbs, arugula, balsamic glaze.	
Caprese	
Mozzarella, tomato, basil drizzled with olive oil and balsamic vinegar.	
Jambon Beurre	
Parisian-style ham & butter	

Specialty Sandwiches	
Main selections: 11.50	
Add a cup of soup or baby greens salad for 4.95	
Roasted Turkey	
Tomato, lettuce, pepper jack cheese and Russian dressing served on Rosemary Olive Oil bread.	
Roast Beef & Horseradish Cream	
Watercress and orange marinated red cabbage served on Sourdough bread.	
Classic French Albacore White Tuna Salad	
Walnuts, capers, fresh basil and extra virgin olive oil, (no mayo) served with arugula, tomato, and egg slices on French White baguette.	
Homemade Basil Pesto and Gouda Cheese	
Tomato and arugula served on Levain.	
Ham and Swiss Cheese	
Dijonnaise dressing and baby lettuce served on Corn Rye bread.	
Curried Chicken Salad	
Chicken breast, water chestnuts, raisins & cilantro in a seasoned curry mayonnaise served on Fig & Anise bread.	
Fresh Imported Mozzarella	
Olive tapenade, roasted red tomatoes, red onion & mixed greens served on Focaccia bread.	
Chicken Cobb Sandwich	
Bacon, avocado, romaine, tomato and gorgonzola scallion spread on Sourdough bread.	
Smoked Salmon	
Fresh mozzarella, fresh dill spread, cucumbers and black pepper on toasted French White bread.	
Et Plus...	
Cheese Plate Provençal	
A wedge of brie cheese mixed with apples, garlic, walnuts, parsley, served with grapes and French white baguette.	10.95
Picnic Box Lunch	
A specialty sandwich of your choice, our house-made seasoned bread chips and your choice of a slice of banana/lemon/ zucchini cake or a cookie.	14.95
Parisian Deserts	
Assorted Classical French Viennoiserie pastries (Croissants, Danishes) Parisian French Macarons, Cream Pies, Fruit Pies, Tiramisu, Tarts, Cream Puffs, Napoleons, Eclairs, Cookies, Brownies & much, much more!	

Combinations	
All selections: 11.95	
½ Specialty Sandwich	
with a cup of house-made soup or side of baby green salad	
Grilled Cheese Sandwich & Tomato Soup	
Creamy fontina cheese grilled on parmesan crusted French White bread with Tomato Soup.	
Grilled Panini	
Main selections: 12.95	
Add a cup of soup or baby greens salad for 4.95	
Croque Monsieur	
Bechamel, fontina cheese, Parisian-style ham, butter, parmesan cheese on French White bread.	
Brie and Honey	
Walnuts & crisp bacon on Levain bread.	
California Muffuletta	
Genoa salami, ham, provolone cheese, roasted red peppers, red onion, tomato, fresh basil & olive tapenade, drizzled with olive oil & balsamic vinegar.	
Wrapped & marinated overnight on Italian Ciabatta bread.	
Roasted Portobello Mushroom	
Oven roasted portobello with zuchini & onions tossed with olive oil, parmesan, roasted garlic mayonnaise on Rosemary Olive Oil bread.	
Turkey Pesto	
Roasted turkey breast, sliced tomato and house-made basil pesto on Sourdough bread.	
House-Made Spreads	
All selections: 6.00	
Fresh Dill	
Cream cheese, baby dill, nonfat milk, onion, garlic.	
Savory Chive Spread	
Cream cheese, egg yolks, butter, chives, parsley, garlic.	
Red Pepper Hummus	
Red pepper, garbanzo beans, tahini, garlic, olive oil.	
Sundried Tomato & Goat Cheese	
Goat cheese, butter, cream cheese, sundried tomatoes, garlic, salt, white pepper.	
Pour Les Enfants	
*Kid's menu 8.50	
House-made peanut butter, cream cheese & mixed berry preserves on French White bread - with a Sugar Pops chaser.	

“Please Inquire About Our Weekend Surprises ~ Available Only At The Cafe !”