Bonjour

Cafe Hours:
Monday thru Friday 7am-7pm
Saturday 7am-6pm
Sunday 7:30am-6pm
1 Hour Free Parking in Back

350 University Avenue
San Diego, CA 92103
(Between 3rd & 4th Avenue)
619.683.9322
www.BreadAndCie.com

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

Catering Website:
www.breadandcie.com
@BREADANDCIE

Bon Appetit
**Breakfast**

Croque Americaine – A Breakfast Panini
- Sliced egg, crisp bacon, pepper jack cheese, tomato and watercress grilled on our Lemon Pugliese Bread. 8.50

Artichoke Frittata Panini
- Free-Range eggs, artichokes, red pepper, onion and seasonings grilled on a Ciabatta bun. 8.50

**Breakfast Pizza**
- Including eggs, bacon, parmesan cheese and green onion on top of our House-made Pizza Bread (Available after 9am). 11.50

Ham and Swiss Gruyere Quiche
- 6.25

Spinach and Feta Quiche
- 6.25

**French Toast Panini**
- Classic French White Batard stuffed with Mascarpone fruit compote and a dollop of Crème Fraîche. 8.95

**Specialty Bread Sample Plate**
- Your choice of three slices of our Fresh Baked Bread with sweet butter, preserves and cream cheese. 5.95

**Smoked Salmon Platter**
- Our Lemon Ficelle, smoked salmon, house-made dill spread, tomato, red onion, cucumbers, capers and sweet roasted pecans. 9.25

**Steel Cut Oatmeal**
- Slow cooked with cranberries and walnuts, served with brown sugar and milk. 5.95

**Yogurt Parfait**
- Our Middle-eastern style yogurt layered with fresh strawberries, blueberries and house-made granola. 6.75

**Yogurt Cup**
- Middle-eastern style with fruit compote. 4.95

**Yogurt with House-made Granola**
- 5.95

**Bread & Cie House-made Granola**
- Oven-baked with a few surprises and milk. 5.75

**Bread by the Slice**
- 1.50

**Specialty bread by the Slice**
- 1.75

**House Squeezed Juices, Coffee, Espresso and Drinks and Loose Tea Service**
- 5.95

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**Soups**

Our Daily Housemade Soups
- Please ask for today's selection. Cup 4.25/Bowl 5.95

**Creamy Tomato**
- Our house specialty - seasoned with onions, carrots, garlic, basil, and a touch of cream. Cup 4.25/Bowl 5.95

**Baby Green Salad**
- Mixed greens, mint, croutons, balsamic vinaigrette. 5.95

**Mediterranean Salad**
- Romaine & mixed greens topped with fresh cucumber, ripe tomatoes & fresh basil. Finished with hummus, dressed with balsamic vinaigrette. 8.95

**Chopped Salad**
- Romaine lettuce, grilled chicken breast, chopped bacon, avocado, gorgonzola cheese, vine ripe tomatoes, scallions, dressed with sweet/spicy vinaigrette. 9.50

**Crab and Goat Cheese Salad**
- Mixed greens & arugula tossed in cranberry vinaigrette, topped with candied pecans, dried cranberries, crumbled goat cheese, drizzled and dressed with balsamic glaze. 8.95

**Chicken Papaya Salad**
- Chicken, papaya, avocado and Bibb lettuce tossed with papaya dressing and roasted almonds. 9.25

**Gourmet Salade Nicoise**
- Ventresca di Tonnino (Imported Italian Tuna Belly), tomato, haricot vert, Pêche fingerling potatoes, egg, Nicoise olives, capers and Bibb lettuce. 10.95

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**Main Selections:**
- Add a cup of soup or baby green salad for 3.50

**Roasted Turkey Breast**
- with tomato, lettuce, hot pepper jack cheese and Russian dressing served on Rosemary/Olive Oil Bread.

**Roast Beef & Horseradish Cream**
- with watercress and orange marinated red cabbage served on Sourdough White Bread.

**Roasted Eggplant & Feta Cheese**
- with red onion and roasted peppers served on Black Olive Bread.

**Classic French Tuna Salad**
- Albacore white tuna with walnuts, capers, fresh basil and extra virgin olive oil, (no mayo) served with arugula, tomato and egg slices on a French White Baguette.

**Fresh Imported Mozzarella**
- with olive tapenade, roasted peppers, red onions and baby lettuce served on Focaccia Bread.

**Housemade Basil Pesto and Gouda Cheese**
- with tomato and arugula served on Levain (rustic, sourdough peasant bread.)

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**Combinations**

1/2 Specialty sandwich with a housemade soup 8.50

**Grilled Cheese & Tomato Soup**
- Creamy Fontina cheese grilled on Parmesan crusted Sourdough with Tomato Soup 8.95

**Please ask about our Daily Sandwich and Daily Salad Specials**

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**Beverages**

Coffee, espresso drinks, and loose tea service

- House-Squeezed Orange Juice 3.95
- House-Squeezed Grapefruit Juice 3.95
- Apple Juice 2.75
- Milk 1.95
- Guittard Chocolate Milk 2.50
- Homemade Lemonade 2.75
- Ice Tea - Tropical or Regular 2.50
- Coke, Diet Coke, or Sprite 1.95
- Crystal Geyser Spring Water 1.95
- S. Pellegrino Sparkling Water 2.95
- Orange Sparkling Pellegrino 2.95

**Beer**

Hefeweizen: Hopf (Germany) 3.95
Pilsner: Trumer (U.S.A) 4.95
Ale: Duvel (Belgium) 5.95

**Wine**

Our hand chosen house selections

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<thead>
<tr>
<th>Glass</th>
<th>1/2 CARAFE</th>
<th>CARAFE</th>
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<tbody>
<tr>
<td>Red</td>
<td>7.00</td>
<td>13.00</td>
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<tr>
<td>White</td>
<td>6.50</td>
<td>12.00</td>
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<td>Rose</td>
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<tr>
<td>Sparkling Prosecco</td>
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