Bonjour

Bread & Cie
Bakery + Cafe

350 University Avenue, San Diego, CA 92103
(Between 3rd & 4th Avenue)
619.683.9322
For On-Line ordering please visit:
www.breadandcie.com

Beverages
- Coffee, espresso drinks and loose tea service
- House-Squeezed Orange Juice: 4.50
- House-Squeezed Grapefruit Juice: 4.50
- Apple Juice: 3.50
- Milk: 2.25
- Guittard Chocolate Milk: 3.25
- Homemade Lemonade: 3.25
- Iced Tea - Mango or Regular: 2.75
- Coke, Diet Coke or Sprite: 2.25
- Crystal Geiser Spring Water: 3.25
- S. Pellegrino Sparkling Water: 3.25
- Orange Sparkling Pellegrino: 3.50

Beer
- Hafeweizen: 4.95
- Pilsner: Trumer (U.S.A.): 5.25
- Ale: Duvel (Belgium): 6.25
- Local Seasonal Microbrew: market price

Wine
- Our hand chosen house selections

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<th>Glass</th>
<th>½ Carafe</th>
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<tr>
<td>Red</td>
<td>7.75</td>
<td>14.95</td>
<td>29.95</td>
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<tr>
<td>White</td>
<td>7.50</td>
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<td>Sparkling Prosecco</td>
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Cafe Hours
- Monday thru Friday 7am-6:30pm
- Saturday 7am-6pm  Sunday 7:30am-6pm
- 1 Hour Free Parking in Back
For your next business meeting, office party or special event, please see our catering menu.

Catering Website:
www.breadandcie.com

Bon Apetit
Breakfast

Croque Americaine - A Breakfast Panini
Sliced egg, crisp bacon, pepper jack cheese, tomato and watercress grilled on our Lemon Pugliese Bread.  9.50

Artichoke Frittata Panini
Free-Range eggs, artichokes, red pepper, onion and seasonings grilled on a Ciabatta bun.  9.25

Breakfast Pizza
Including eggs, bacon, parmesan cheese and green onion on top of our House-made Pizza Bread.  (Available after 9am.)  12.50

Avocado Toast & Poached Eggs
Levain toasted with avocado and drizzled with olive oil.  8.95

House-baked Quiche
Classic French White Batard stuffed with Mascarpone fish compote and a dollop of Créme Fraîche.  9.95

Speciality Bread Sample Plate
Your choice of three slices of our Fresh Baked Bread with sweet butter, preserves and cream cheese.  6.50

Smoked Salmon Platter
Our Lemon Ficelle, smoked salmon, house-made dill spread, tomato, red onion, cucumbers, capers and sweet roasted pecans.  10.95

Steel Cut Oatmeal
Slow cooked with cranberries and walnuts. Served with brown sugar and milk.  6.25

Yogurt Parfait
Our Middle-eastern style yogurt layered with fresh seasonal berries and house-made granola.  7.25

Yogurt Cup
Middle-eastern style with fruit compote.  5.50

Yogurt with House-made Granola
6.50

Bread & Cie House-made Granola
Oven-baked with a few surprises and milk.  6.25

Bread by the Slice
1.95

Speciality bread by the Slice
2.25

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

Consuming raw or undercooked eggs may increase your risk of food borne illness.

Soups

Our Daily Housemade Soups
Please ask for today's selection.  Cup 4.50/Bowl 6.25

Creamy Tomato
Our house specialty - seasoned with onions, carrots, garlic, basil and a touch of cream.  Cup 4.50/Bowl 5.95

Salads

Baby Green Salad
Mixed greens, mint, croutons, balsamic vinaigrette.  6.25

Mediterranean Salad
Romaine & mixed greens topped with fresh cucumber, ripe tomatoes & fresh basil. Finished with hummus, dressed with balsamic vinaigrette.  10.50

Chopped Salad
Romaine lettuce, grilled chicken breast, chopped bacon, avocado, gorgonzola cheese, vine ripe tomatoes, scallions, dressed with sweet/spicy vinaigrette.  10.95

Cranberry Goat Cheese Salad
Mixed greens & arugula tossed in cranberry vinaigrette, topped with candied pecans, crumbled goat cheese, drizzled and dressed with balsamic glaze.  10.50

Chicken Papaya Salad
Chicken, papaya, avocado and Bibb lettuce tossed with papaya dressing & toasted almonds.  10.75

Gourmet Salad Nicole
Ventresca di Tonno (Imported Italian Tuna Belly), tomato,haricot vert, Pecorino fingerling potatoes, egg, Nicole olives, capers and Bibb lettuce.  (Nicole olives contain pits.)  11.25

Avocado Toast & Baby Green Salad
Levain toasted with avocado served with our house salad.  8.95

Kale & Quinoa Salad
Kale, quinoa, apples, parmesan cheese, pine nuts tossed in a light lemon chili vinaigrette.  10.50

Pour Les Enfantes
* (Kid's menu)
Kids Translation: Homemade peanut butter, cream cheese and raspberry preserves on our 3-Raisin or French White Bread. With a Sugar Pops chaser.  6.95

Speciality Sandwiches

Main selections: 9.25
Add a cup of soup or baby green salad for 3.75

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.

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.

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

Ham and Swiss Cheese
with dijonaise dressing and baby lettuce served on Seeded Corn Rye Bread.

Curried Chicken Salad
Chicken breast, water chestnuts, raisins and cilantro in a seasoned curry mayonnaise served on Fig and Anise Bread.

Grilled Panini
All selections: 10.25
Add a cup of soup or baby green salad for 3.75
Paninis are non. No substitutions, please.

Pastrami Casablanca
Pastrami, swiss cheese and Moroccan relish (roasted red and hot peppers, olives, red onion, raisins and mint) on seeded Corn Rye Bread.

Brie and Honey
Brie cheese, honey, walnuts and crisp bacon on Levain (rustic, sourdough peasant bread).

California Muffuletta
Genoa salami, ham, provolone cheese, roasted red peppers, red onion, tomato, fresh basil and olive tapenade, drizzled with extra olive oil and balsamic vinegar. Wrapped and marinated overnight on Italian Ciabatta Bread.

Roasted Portabella Mushroom
Oven roasted portabella with zucchini and onions tossed with olive oil and parmesan cheese served on Rosemary/ Olive Oil Bread with a roasted garlic mayonnaise.

Turkey Pesto
Turkey, sliced tomato and basil/ garlic/ pine nut pesto on Sourdough White Bread.

Apple & Gruyere
Sliced apples, bacon, gruyere cheese and sautéed mushrooms grilled on Sourdough bread.

Fresh Imported Mozzarella
with olive tapenade, oven roasted tomatoes, red onion and spinach served on a Focaccia Bread.

Roasted Eggplant Italiano
with seasoned tomato sauce, mozzarella, ricotta and parmesan cheese on Focaccia Bread.

Combinations

¼ Speciality sandwich with a cup of housemade soup 9.25
¼ Speciality sandwich with a side baby green salad 9.25

Grilled Cheese & Tomato Soup
Creamy Fontina cheese grilled on Parmesan crusted Sourdough with Tomato Soup.  9.50

Please ask about our daily Sandwich and Daily Salad Specials

Et Plus...

Focaccia
Fresh daily; seasonal ingredients.  5.25 / 5.75  (Served 11 am - 2 pm.)

Picnic Box Lunch
A specialty sandwich of your choice, our seasoned bread chips and a slice of zesty lemon cake served in a carry-out picnic box.  12.25