



Nutritious Corner

Avocado Toast

Wholesome, multigrain toast topped with fresh smashed avocado, pickled onions, baby arugula, and chili flakes. Served with two sunny-side up eggs. 13.99

The Complete Breakfast

Egg white omelet with chicken, roasted onion, tomatoes, spinach, and gruyère cheese. Served with multigrain toast and choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit. 14.99

Farm Greek Yogurt Bowl

Nonfat Greek yogurt layered with Michigan honey, granola, seasonal berries, fresh sliced bananas, and chia seeds. Served with a fresh baked B&R muffin of the day. 12.59

NEW Raspberry Chia Pudding ^{GF}**

Seasonal berries, kiwi, pistachios, local honey, and fresh muffin of the day. 10.99

Sweet Creations

The Pancake Shoppe

Served with whipped cream, hand-whipped butter, and Michigan maple syrup.

- **Plain** 10.99
- **Chocolate Chip** 11.99
- **Triple Berry** – Fresh blueberries, raspberries, and strawberries 13.99

Lemon Ricotta Pancakes

Hand-whipped lemon ricotta, served with house-made mixed berry jam, fresh hand-whipped butter, and proudly served with Michigan maple syrup. 13.99

French Toast

Custard-dipped, thick-cut brioche bread, topped with house-made mixed berry jam, whipped cream, dusted with cinnamon sugar, and proudly served with Michigan maple syrup. 14.99

The Belgian Waffle

Light and airy waffle, served with house-made mixed berry jam, fresh hand-whipped butter, and proudly served with Michigan maple syrup. 10.99

Crepes

Indulging done right!

- **House** – House-made fresh mixed berry jam, fresh blueberries, strawberries, blackberries, and sliced bananas. 11.99
- **Nutella** – Nutella spread, fresh sliced bananas, toasted almonds. Served with Michigan maple syrup. 13.99

“Bread for all, and Roses, too.”

Historically, this phrase has been used to express the importance of balance in life.

Bread for the body and roses for the soul. At our restaurant, Bread and Roses, we utilize this philosophy by creating beautiful food with fresh, local ingredients.

Start the Day

Traditional

Two eggs any style with your choice of applewood smoked bacon, sausage links, or chicken sausage patties. Served with whole grain artisan toast, all-natural house-made mixed berry jam, and choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit. 13.59

Pancake Trio

Two eggs any style, pancakes, and choice of applewood smoked bacon, sausage links, or chicken sausage patties. 13.99

Farm Fresh Egg-celence

Huevos Rancheros ^{GF}

Ranchero red beans, house-made chorizo, tomatillo smothered salsa, two eggs any style, avocado, sour cream, and queso fresco, served with gluten-free corn tortillas, and fresh seasoned potatoes. 16.99

Eggs Benedict

Served with choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit.

Two poached eggs atop English ciabatta muffins, and topped with hollandaise sauce piled high with your choice of selection below:

- **FAVORITE Classic** – Hormel Ham, organic heirloom tomatoes & Micro Arugula. 14.99
- **NEW Salmon Cake** – Salmon cake, sun-dried tomato pesto, pickled onions, and micro radishes. 15.99
- **NEW Caprese** – Organic heirloom tomatoes, fresh mozzarella balsamic glaze, fresh basil. 14.99

The Hash Bowl ^{GF}**

Two eggs any style, atop fresh seasoned potatoes. Served with whole grain artisan toast and all-natural house-made mixed berry jam.

Choose one from below:

- **Roasted Salmon** – Roasted salmon, red peppers, French feta, horseradish sour cream, and dill. 17.99
- **Mushroom** – Mixed mushrooms, caramelized onions, goat cheese, and baby arugula. 14.99
- **Protein Packer** – House-made chorizo, bacon, sausage, chicken sausage, caramelized onions, and cheddar cheese. 15.99
- **Lamb Barbacoa** – Chef Israel’s simple, delicious, favorite recipe hailing from the Oaxaca Region of Mexico. Lamb barbacoa, roasted carrots, caramelized onions, red peppers, queso fresco, and tomatillo smothered salsa. 18.99

Bread & Yolk Sandwich

An over-easy egg with applewood smoked bacon, gruyère cheese, fresh smashed avocado, and baby arugula, on a potato bun, served with choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit. 11.99

Plant-Based Steak Bowl

Red peppers, caramelized onions, Stoney Creek Organic Mushroom, wild rice, microgreens, topped with a sunny-side up egg. 15.99

Omelets & Frittatas

Served with whole grain artisan toast, all-natural house-made mixed berry jam, and choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit. All omelets and frittatas include three eggs. Substitute egg whites at no additional charge.

Mushroom Omelet ^{GF}**

Baby arugula, goat cheese, mushroom, and smashed avocado. 14.99

House Omelet ^{GF}**

House-made chorizo, applewood smoked bacon, sausage, chicken sausage, and gruyère cheese. 15.99

Caprese Omelet ^{GF}**

Slow-roasted tomatoes, fresh baby mozzarella, fresh basil, and balsamic reduction. 15.99

Roasted Salmon Omelet ^{GF}**

Caramelized onions, roasted tomatoes, parmesan cheese, horseradish sour cream, and dill. 17.99

Garden Vegetable Frittata ^{GF}**

Fresh yellow squash, zucchini, caramelized onions, topped with baby arugula, balsamic glaze, pickled tomatoes, and shaved parmesan. 16.99

^{GF} = Gluten Free ^{GF}** = In order to make gluten-free, request gluten-free toast.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Published July 26, 2023

Sandwiches

Served with choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit.

NEW El Cubano

Cuban style Pulled Pork, Hormel Ham, Gruyere cheese, sweet & spicy pickles, Sriracha Aioli on a Baguette. 14.99

B&R BLT **GF****

Bacon, tomatoes, smashed avocado, red onions, lettuce, basil aioli, on a classic demi baguette. 14.99

NEW B&R Chicken Sandwich **GF****

Grilled chicken breast, sun-dried tomato pesto, roasted rapini, goat cheese, on rosemary herb focaccia. 14.99

Roasted Pork Banh Mi **GF****

Slow-roasted pork shoulder, pickled daikon, pickled onions, cucumbers, jalapeño, cilantro, and sriracha aioli, on a classic demi baguette. 15.99

Crispy Tofu Banh Mi **GF****

Organic Ann Arbor tofu, pickled daikon, pickled onions, cucumbers, jalapeño, cilantro, and sriracha aioli, on a classic demi baguette. 13.99

B&R Wagyu Burger **GF****

8 oz. Wagyu burger, butter lettuce, tomatoes, bacon, cheddar cheese, sweet & hot pickles, topped with a sunny-side up egg, on a potato bun. 17.99

B&R Club **GF****

Turkey, bacon, smashed avocado, baby arugula, basil aioli, and gruyère cheese, on rosemary herb focaccia. 13.99

NEW Mushroom Burger **GF**

Plant-based burger mixed with mushrooms, sun-dried tomato pesto, arugula, burrata cheese, mustard-radish microgreens, on a Michigan gluten-free burger bun. 14.99

Add sunny-side up egg 1.50



Salads

Served with artisan baguette.

NEW B&R Caprese Salad **GF****

Organic heirloom sliced tomatoes, sliced mozzarella, basil, fresh black pepper, sea salt, and balsamic glaze. 12.99

Mexico Street Salad **GF****

Baby arugula, baby spinach, wild rice, tomatoes, cornbean salad, avocado, queso fresco, with a cilantro vinaigrette. 12.99

NEW Burrata Salad **GF****

Baby arugula, baby spinach, summer berries, fresh basil, toasted pistachios, served with a lemon vinaigrette. 13.99

NEW Pink Salad **GF****

Iceberg lettuce and baby arugula tossed with our B&R pink dressing, black olives, shaved red onions, organic heirloom tomatoes, French feta, cucumbers, and pepperoncini. 14.99

Add protein:

Marinated Chicken 6
Organic Ann Arbor Tofu 5
Roasted Salmon 8
Tuna 7

NEW Soba Noodle Salad

Sashimi tuna, soba noodles, seaweed salad, cucumbers, pickled daikon, pickled onions, edamame, tomatoes, avocado, microgreens, and sesame ginger dressing. 14.99

Physical and Digital
Gift Cards Available.
Ask your server
or visit our website at
breadandroses.restaurant

Sides

Fresh Seasonal Fruit 4.99

Whole Grain Artisan Toast 3.99
with all-natural house-made mixed berry jam

Fresh B&R Muffin of the Day 3.79

Applewood Smoked Bacon 6.99

Savory Pork Sausage Links 4.99

Hormel Ham 6.99

Chicken Sausage Patties 4.99

Organic Ann Arbor Tofu 4.99

House-Dressed Mixed Greens 2.99

Fresh Seasoned Potatoes 4.99

Bowl Of Soup 6.99

- Tomato Basil
- Chicken Noodle
- Soup of the Day

Squeeze of the Day

Made fresh every morning
with all-natural ingredients.

Fresh-Squeezed Orange Juice 5.99

B&R El Rojo 6.59

Watermelon, blood orange, lime juice, passion fruit, and mint.

NEW B&R Mango Chia Juice 6.99

Fresh mango, organic chia, lime juice, orange juice, passion fruit, and honey.

Beverages

THRIVE Coffee

THRIVE Decaf Coffee

Herbal Teas

Choose from: Earl Grey, English Breakfast, Lemongrass Green, Hibiscus Berries, Chamomile

Fresh-Brewed Unsweetened Iced Tea

Choose from: Black or Seasonal (varies) - Free refills

Hot Chocolate

Guernsey Milk

Coca-Cola Soft Drinks

Choose from: Coke, Cherry Coke, Diet Coke, Sprite, Barq's Root Beer, Lemonade - Free refills

Fresh Apple Juice 5

Espresso 4

Cappuccino 6

Choose from: Caramel, Hazelnut, Vanilla, Sugar-Free Vanilla

Latte 6

Choose from: Caramel, Hazelnut, Vanilla, Sugar-Free Vanilla

Iced Latte 6

Choose from: Caramel, Hazelnut, Vanilla, Sugar-Free Vanilla

On The Lighter Side

Choose Any Two for You

1/2 Sandwich • 1/2 Salad • Cup of Soup • Seasoned Potatoes or Seasonal Fruit 12.99

Sandwiches

- B&R Club
- BLT
- Grilled Cheese

Salads

- B&R Pink Salad
- Mexican Street Salad
- House-Dressed Mixed Greens

Soups

- Tomato Basil
- Chicken Noodle
- Soup of the Day

Fresh Seasoned Potatoes

or

Fresh Seasonal Fruit

For the Little Ones

Includes a drink. 12.99

Waffle

1/2 waffle served with fresh seasonal fruit, choice of bacon, sausage links, or chicken sausage patties, hand-whipped butter, and Michigan maple syrup.

Chocolate Chip Pancake

Served with fresh seasonal fruit, choice of bacon, sausage links, or chicken sausage patties, hand-whipped butter, and Michigan maple syrup.

French Toast

Served with fresh seasonal fruit, choice of bacon, sausage links, or chicken sausage patties, hand-whipped butter, and Michigan maple syrup.

Breakfast

Two eggs any style, choice of bacon, sausage links, or chicken sausage patties, served with whole grain artisan toast and all-natural house-made mixed berry jam, and fresh seasonal fruit.

Grilled Cheese

Served with fresh seasonal fruit.



**THRIVE FARMERS™
COFFEE**

You Drink. Farmers Thrive.

GF = Gluten Free **GF**** = In order to make gluten-free, request gluten-free toast.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Published July 26, 2023