

## Sandwiches

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

### **NEW** Smoke Brisket Sandwich

Red Cabbage Slaw, Kimchi, Pickled Onions, Sweet & Hot pickles, Sriracha aioli, Zingermans Paesano Roll 16.99

### **NEW** B&R Mushroom Sandwich

Brown Beauty Oyster Mushroom from Stoney Creek, Herbs Garlic Marinade, Mushrooms, Roasted red peppers, Pickled onions, fresh mozzarella, micro arugula and Mustard basil aioli on a Zingermans Paesano Roll 15.99

### El Cubano **GF**\*\*

Cuban style Pulled Pork, Hormel Ham, Gruyere cheese, sweet & Spicy pickles, Sriracha Aioli on a Paesano roll. 15.99

### B&R BLT **GF**\*\*

Bacon, tomatoes, smashed avocado, red onions, lettuce, basil aioli, on a PO' Boy Baguette 14.99

### Roasted Pork Banh Mi **GF**\*\*

Slow-roasted pork shoulder, pickled daikon, pickled onions, cucumbers, jalapeño, cilantro, and sriracha aioli, on a PO' Boy Baguette. 15.99

### Crispy Tofu Banh Mi **GF**\*\*

Organic Ann Arbor tofu, pickled daikon, pickled onions, cucumbers, jalapeño, cilantro, and sriracha aioli, on PO' Boy Baguette. 14.99

### B&R Wagyu Burger **GF**\*\*

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

### B&R Club **GF**\*\*

Turkey, bacon, smashed avocado, baby arugula, basil aioli, and gruyère cheese, on Paesano roll. 14.59



## Salads

Served with rustic bread.

### **NEW** Cucumber Salad

Iceberg Lettuce, Quinoa, Edamame, Cherry tomatoes, red cabbage, Sliced Avocado, Micro cilantro, and carrot Ginger Miso dressing. 13.99

### **NEW** Watercress Salad **GF**\*\*

Snap Peas, fennel, Sliced avocado, apples, fresh mozzarella, Toasted pistachios and lemon Vinaigrette 13.99

### Burrata Salad **GF**\*\*

Baby arugula, baby spinach, summer berries, fresh basil, toasted pistachios, served with a lemon vinaigrette. 14.99

### 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

Physical and Digital  
Gift Cards Available.

Ask your server

or visit our website at

[breadandroses.restaurant](http://breadandroses.restaurant)

## Sides

Fresh Seasonal Fruit 4.99

Rustic Bread 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 3.99

Fresh Seasoned Potatoes 4.99

Bowl Of Soup 6.99

- Tomato Basil

- Chicken Noodle

- Soup of the Day

## On The Lighter Side

Choose Any Two for You

1/2 Sandwich - 1/2 Salad - Cup of Soup - Seasoned Potatoes or Seasonal Fruit 13.59

### Sandwiches

- B&R Club
- BLT
- Grilled Cheese

### Salads

- B&R Pink Salad
- Cucumber Salad
- House-Dressed Mixed Greens

### Soups

- Tomato Basil
- Chicken Noodle
- Soup of the Day

Fresh Seasoned Potatoes

or

Fresh Seasonal Fruit

## Squeeze of the Day

Made fresh every morning  
with all-natural ingredients.

Fresh-Squeezed Orange Juice 5.99

### B&R El Rojo

Watermelon, blood orange, lime juice, passion fruit, and mint. 6.59

### B&R Mango Chia Juice

Fresh mango, organic chia, lime juice, orange juice, passion fruit and honey. 6.99

## For the Little Ones

Included a drink. 12.99

### Waffle

1/2 waffled served with fresh seasonal fruit, choice of bacon, sausage links, or chicken sausage patties, whip cream, and Michigan maple syrup

### French Toast

Served with fresh seasonal fruit, choice of bacon, sausage links, or chicken sausage patties, whip cream, and Michigan maple syrup.

### Chocolate Chip Pancake

Served with fresh seasonal fruit, choice of bacon, sausage links, or chicken sausage patties, whip cream, and Michigan maple syrup

### Breakfast

Two eggs any style, choice of bacon, sausage links, or chicken sausage patties, served with rustic bread 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



## Nutritious Corner

### **NEW** B&R Breakfast Tacos GF. 14.99

Housemade Organic blue corn tortillas, with scrambled cage-free eggs, Herb chicken, chorizo, queso fresco Topped with fresh avocado pico de Gallo, Tomatillo smothered salsa, Served with Ranchero Beans

### **NEW** Smoke Salmon Toast. 14.99

True North Zingerman's Toast, topped with Horseradish sour cream, sliced avocado, cucumbers, watermelon radish, pickled onions, cherry tomatoes, micro arugula

### Avocado toast

True North Zingermans topped with fresh smashed avocado, pickled onions, baby arugula, and chili flakes. served with two sunny-side up eggs. 14.99

### The Complete Breakfast

Egg white omelet with chicken, roasted onion, tomatoes, spinach, and gruyere cheese. Served with rustic bread and choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit. 15.99

### 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

### 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. 10.99

Add:

- **Chocolate Chip** 3.00
- **Triple Berry** 3.00
- **Lemon Ricotta** 3.00

### **NEW** Lemon Curd Mascarpone Pancakes

Hand-whipped Lemon curd Mascarpone served with house-made Michigan Cherry compote, and proudly served with Michigan Maple syrup. 14.99

### 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. 15.99

### 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. 11.99

### Crepes

Indulging done right!

- **House** - House-made fresh mixed berry jam, fresh blueberries, strawberries, blackberries, and sliced bananas. 12.99
- **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 link,s or chicken sausage patties. Served with rustic bread, all-natural house-made mixed berry jam, and choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit. 13.99

### Pancake Trio

Two eggs any style, pancakes and choice of applewood smoked bacon, sausage links, or chicken sausage patties. 14.59

## Farm Fresh Eggcellence

### 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 tortilla,s and fresh seasoned potatoes. 17.99

### Eggs Benedict

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

Two poached eggs atop rustic Italian Roll, 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** **Smoked Salmon** - Smoked Salmon, Organic Heirloom Tomatoes, Pickled Onion,s Micro Arugula 15.99

**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 rustic bread and all-natural house-made mixed berry jam.

**Mushroom** - Mixed mushrooms, caramelized onions, goat cheese, and baby arugula. 15.99

**Protein Packer** - House-made chorizo, bacon, sausage, chicken sausage, caramelized onions, and cheddar cheese. 16.99

**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, gruyere cheese, fresh smashed avocado, and baby arugula, on a Hallah roll, served with choice of fresh seasoned potatoes, house-dressed mixed greens, soup, or fresh seasonal fruit. 11.99

### **NEW** Braised Short Ribs & Grist

Tender cooked Ribs in a delicious rich sauce, served over Mascarpone cheese Grist, roasted carrot. 19.99

## Omelets & Frittatas

Served with rustic 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. 15.99

### Mexican City House Omelet GF\*\*

House-made chorizo, roasted red peppers, caramelized onions, queso fresco, pico de gallo. And smash avocados 14.99

### Caprese Omelet GF\*\*

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

### Roasted Salmon Omelet GF\*\*

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

### Spinach Artichoke Frittata GF\*\*

Roasted Garlic, caramelized onions, artichoke hearts, fresh mozzarella, french feta, micro arugula 16.99

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