

## Breakfast at Bread Porridge To-Go

Breakfast served from 7 AM till closing. Kitchen closes for to-go orders at 8:30 PM

**Buttermilk Pancakes** Four pancakes 7.85 Just two pancakes 6.85

**Blueberry Pancakes** Four pancakes made with real blueberries 8.40 Just two blueberry Pancakes 7.40

**Banana Pancakes** Four banana pancakes 8.40 Just two banana Pancakes 7.40

**Chocolate Chip Pancakes** Four chocolate chip pancakes 8.40 2 chocolate chip pancakes 7.40

For egg whites only add 1.45 **Omelets/Eggs**

Omelets & scrambles served with roasted red potatoes.

**Country Omelet** 11.25 Made with bacon, potatoes and cheddar cheese. Served with roasted red potatoes. With 3 eggs 11.75

**Cajun Omelet** 11.80 Made with Cajun sausage, bell peppers and cheddar cheese. Served with roasted red potatoes. With three eggs 12.30

**Spinach Omelet** 11.25 Made with spinach, mushroom, cheddar cheese and onion. Served with roasted red potatoes. With 3 eggs 11.75

**Super Florentine Omelet** 11.80 Made with spinach, spicy chicken sausage, mushroom, cheddar cheese and onion. Served with roasted red potatoes. With three eggs 12.30

**Omelet Fresco** 11.25 Made with chopped Roma tomato, mushroom, and fresh basil. Served with roasted red potatoes. With three eggs 11.75

**Vegetarian Omelet** 11.25 Made with spinach, mushroom, tomato, cheddar cheese and onion. Served with roasted red potatoes. With three eggs 11.75

**Huevos Rancheros** 11.25 A corn tortilla topped with black beans, salsa, cheddar cheese and two sunny-side-up eggs. Served with roasted red potatoes. Garnished with avocado. With 3 eggs 11.75

**Sweet Pepper scramble** 11.80 Eggs scrambled with fire-roasted, marinated red peppers. Topped with imported Danish low-fat feta cheese. Served with roasted red potatoes. With three eggs 12.30

**Shepherd's Omelet** 11.80 A house specialty made with spinach, mild goat cheese, mushroom and onion. Served with roasted red potatoes. With three eggs 12.30

**French Toast** 9.25 Half order 8.25

**Pecan Pancakes** Four pecan pancakes 8.40 Just two pecan pancakes 7.40

**Strawberry Pancakes** Four pancakes made with fresh strawberries 8.40 Just two pancakes made with fresh strawberries 7.40

**Banana-Pecan or Strawberry-Pecan Pancakes** Four pancakes made with fresh fruit and pecans 8.95 Just two pancakes made with fresh fruit and pecans 7.95

**Genuine 100% Pure Vermont Maple Syrup** (1.7 oz. bottle) 2.85

**Fresh Basil Scramble** 11.25 Two eggs scrambled with fresh basil and jack cheese. Served with roasted red potatoes. With 3 eggs 11.75

**Ranch Breakfast** (bacon & eggs) 10.90 Two eggs any style and four strips of smoky apple wood bacon. Served with roasted red potatoes. With three eggs 11.40

**Denver Omelet** 11.25 Ham, bell pepper, cheddar cheese and onion. Served with roasted red potatoes. With 3 eggs 11.75

**2 Egg Breakfast** 10.25

**3 Egg Breakfast** 10.75

Eggs cooked any style: over easy, over medium, sunny side up, etc. Includes toast, roasted red potatoes, beans and salsa.

**Breakfast Quesadilla** 11.55 A flour tortilla filled with melted jack cheese, freshly minced jalapeno, and slices of Roma tomato. Served with scrambled eggs & roasted red potatoes. Garnished with avocado. With three eggs 12.05

**Chuck Wagon Omelet** 11.80 Made with country ham, jack and cheddar cheese. Served with roasted red potatoes. With three eggs 12.30

**Greek Omelet** 11.80 Made with fresh spinach, mushroom, onion and imported Danish low-fat feta cheese. Served with roasted red potatoes. With three eggs 12.30

**California Omelet** 11.95 Made with jack cheese, avocado and fresh salsa. Served with roasted red potatoes. With three eggs 12.45

**Swiss Chard Omelet** 11.80 Made with Swiss chard, cheddar cheese, chicken sausage and mushroom. Served with roasted red potatoes. With three eggs 12.30

**Steak & Eggs** 16.85 A grilled 10 oz. rib eye steak and three eggs cooked any style. Served with roasted red potatoes.

### Breakfast Combo

2 eggs (any style), Plus 2 buttermilk pancakes, Plus 2 strips of bacon 11.20 -- *With a full order of any gourmet sausage instead of two strips of bacon 12.75*

**Oatmeal** 7.25

**Cream of Wheat** 8.95

*With banana add ..85 With strawberries add 1.95 With strawberries and bananas add 2.20 With pecans add 2.20 With "The works" - all three: Bananas, Strawberries, and Pecans add 2.85 With strawberries and pecans add 2.65*

### Breakfast Side Orders

**Smoky Applewood Bacon** (4 strips) 4.15 **Bacon Half Order** 3.05 **Toast: Sourdough, Rye, Dark Wheat, White** -- or 2 cornbread muffins 2.20 **One Egg** 3.20 **Two Eggs** 6.15 **Cottage Cheese** 2.95 **Hot cornbread muffins (basket)** 4.85 **Fresh Fruit Bowl** small 6.95 large 8.95

**Gourmet Sausage** 4.55: Maple Breakfast, Chicken Apple, Spicy Cajun Andouille, Little Links - A handful (5) of classically spicy pork sausages, Cilantro Verdi Sausage, Italian Breakfast, Portuguese Sausage.

## Starters & Appetizer Salads

**Apple Walnut Salad with Gorgonzola** Romaine lettuce, chunks of crisp Granny Smith apple, walnuts, plump dried cranberries and Gorgonzola. Raspberry vinaigrette. 5.25

**Mac & Cheese** made to order with four cheeses & topped with crunchy breadcrumbs. Served hot. 5.25

**Old School Bruschetta** appetizer topped with eggplant Caponata and balsamic infused oven-dried tomatoes. Served cold. 5.25

**Greek Salad Appetizer** Red & yellow bell peppers, cucumber, tomato, baby lettuce, red onion, feta cheese & Kalamata olives. Tossed in apple cider vinaigrette. 5.25

**Goat Cheese Salad** Salad greens, tomato, imported goat cheese, and pecans. Raspberry vinaigrette. 5.25

**French Onion Soup** 5.25. **Cup of Firehouse Chili** 5.25 **Cup of Tortilla or Split Pea** 4.55. Soup is not available on Saturday & Sunday until after 3 PM.

**Caesar Salad** Hearts of Romaine, garlic croutons, Caesar dressing. (Anchovy on request) 5.25

**Orange & Walnut Salad** Baby lettuce, orange wedges, walnuts and Gorgonzola. Citrus-ginger vinaigrette. 5.25

**Grilled Vegetable Salad Appetizer.** A medley of fresh flame-grilled zucchini, yellow squash, carrots, bell pepper, salad greens, Roma tomato, feta cheese & red onion. Balsamic vinaigrette. 5.25

**Garden Salad** Salad greens, tomato, cucumber, Classic Dijon vinaigrette 3.95.

## Bread & Porridge to-go -- Large Main Course Salads, Hot Dinner Entrées and Sandwiches from Bread & Porridge

New for our summer 2008 menu: Meatloaf & Mashed Potatoes with Country Gravy

**Salade Nicoise** South-of-France style. Salad greens topped with water-packed albacore tuna, fresh green beans, boiled potatoes, Roma tomato wedges, hard cooked egg, Kalamata olives, capers and anchovy. Tossed with homemade apple cider vinaigrette. 14.85

**Albacore Tuna Salad** Salad greens tossed with apple cider vinaigrette. Topped with a scoop of albacore tuna salad, garnished with hard cooked egg and Roma tomato wedges. 12.45

**Grilled Wild Salmon Salad** made with salad greens, fresh green beans, cob-roasted corn and red onion tossed in balsamic vinaigrette. Topped with a freshly grilled filet of wild salmon. 15.95

**Grilled Vegetable Salad** Fresh flame-grilled zucchini, yellow squash, carrots, bell pepper, salad greens, Roma tomato, feta cheese and red onion. Tossed with Balsamic vinaigrette. 11.95 With freshly grilled chicken breast 14.80

**Caesar Salad** Chilled Romaine lettuce and crunchy homemade croutons tossed in our homemade Caesar dressing made with imported Parmesan cheese. 11.45

**Ranch Salad** Salad greens, Roma tomato, hard cooked egg & crunchy homemade croutons. Tossed with Ranch dressing. 11.25

**Bread & Porridge Turkey Salad** made with natural oven-roasted turkey breast meat, salad greens, fresh cob-roasted corn, red onion, feta cheese and Roma tomato. Balsamic vinaigrette. 14.45

**Goat Cheese Salad** Salad greens, tomato, imported goat cheese, and pecans. Tossed with homemade raspberry vinaigrette. 12.25. With freshly grilled chicken breast 15.10

**Grilled Chicken Salad** Salad greens, roasted corn, feta cheese, pecans and tomato. Tossed in balsamic vinaigrette or Ranch dressing. Topped with hot fresh grilled chicken breast. 14.45

**Santa Fe Chicken Salad** Chopped freshly grilled chicken breast and Romaine with fresh roasted corn, black beans, tomato, jack cheese and crispy homemade tortilla strips. With tangy Santa Fe-style lime vinaigrette & topped with fresh avocado. 14.45

**Greek Salad** Red & yellow bell peppers, cucumber, tomato, baby lettuce, red onion, feta cheese & Kalamata olives. Tossed in apple cider vinaigrette 11.25

**Chicken Caesar** Our Caesar salad topped with hot freshly grilled chicken breast. 14.30

## Pasta

**New Orleans Style Pasta** Penne pasta with bell peppers, Cajun sausage, Roma tomato, garlic & jalapeno. 13.25

**Fettuccine & Sautéed Chicken Breast** Chicken breast in a mild pesto cream sauce made with goat cheese, mushrooms, red roasted peppers & fresh basil. 14.25

**Penne Primavera** Made with today's fresh vegetables, penne pasta, extra virgin olive oil & Parmesan 13.25

**Pasta with Chicken Sausage** Angel hair pasta, chopped Roma tomato, grilled chicken sausage, fresh basil, garlic, Kalamata olives & extra virgin olive oil. 13.25

**Tomato Basil Pasta** Angel hair pasta, chopped Roma tomato, fresh basil, garlic, Kalamata olives & extra virgin olive oil. 13.25

**Pasta Con Pollo** Angel hair pasta, chopped Roma tomato, fresh basil, garlic & hot grilled-to-order chicken breast. 13.75

**Fettuccine Carbonara** Made with fettuccine pasta, imported Parmesan, heavy cream, bacon and fresh vegetables. 13.75

**Fettuccine Alfredo** Classically made with imported Parmesan & heavy cream. 14.25 With chicken 17.10

## Meat & Fish

**Alaskan Halibut** A Flame-grilled 6 oz. halibut steak served with coleslaw and herb garden potato salad. After 4 pm served with hand-mashed potatoes and green beans. 17.75

**Beef Stew** Tender chunks of beef, carrots, potatoes, turnips and parsnips in a savory sauce made with red wine. Small 11.25 Large 13.50

**Chicken Piccata** Pan-seared chicken breast, mushrooms, capers, white wine, lemon juice and garlic. Accompanied by hand-mashed potatoes & fresh vegetables 15.25

**Oven Roasted Chicken Breast** with hand-mashed potatoes & vegetables . 14.35

**Meatloaf & Mashed Potatoes with Country Gravy** Served with green beans or an assortment of steamed vegetables 10.95

**Wild-caught Salmon** Flame-grilled or poached & served with coleslaw and herb garden potato salad. After 4 pm served with hand-mashed potatoes and green beans.. 16.85

**Firehouse Chili** Hot and sassy homemade beef & bean chili served with hot cornbread muffins. Small 7.75 Large 9.75

**BBQ Beef Brisket** slow-cooked for 9 hours over hickory wood until fork-tender, then simmered in BBQ sauce. Served with coleslaw, baked beans & hot cornbread muffins 15.45

**Grilled 10 oz. Rib Eye Steak** served with hand-mashed potatoes & grilled onions. 16.85

**Prime Beef Burger** 1/2 lb. hamburger made with lean 100% USDA Prime beef, charbroiled & served on a toasted sesame bun with lettuce and tomato. Additional toppings: Cheddar or Swiss cheese, grilled onions, bacon or avocado .50 each. Your burger is accompanied with a garden salad. 7.95

**Grilled Vegetable Sandwich** Grilled fresh zucchini, carrots, bell pepper, yellow squash & melted jack cheese on toasted dark wheat or your other choice of bread. Served hot. 11.45

**BBQ Brisket Sandwich** We slow-cook beef brisket for 9 hours over hickory wood then simmer it in BBQ sauce & serve it hot in a toasted Kaiser roll. Accompanied with coleslaw. Served hot. 11.85

**Focaccia Cranberry Turkey Breast Sandwich** Fresh natural oven-roasted turkey breast, lettuce and tomato. Cranberry mayo and basil pesto dressing. Focaccia bread. Served cold. 11.45

**Albacore Tuna Salad Sandwich** Albacore tuna salad made with celery, carrots, mayonnaise and lemon juice. Sourdough or other bread. 10.45

**Goat Cheese and Roasted Pepper Sandwich.** Fresh mild goat cheese with chilled marinated red peppers and arugula. On Focaccia bread or your other choice of bread. Served cold. 11.45

**Wild Fish Tacos** Two flour tortillas filled with flame-grilled wild Pacific snapper. Dressed with homemade fresh basil mayonnaise. 11.45

**Grilled Chicken Breast Sandwich** Fresh flame-grilled chicken breast on a toasted Kaiser roll. Lettuce, tomato and mayonnaise. 10.45

**BLT** Applewood Bacon, lettuce and tomato. Served on toasted dark wheat or other bread of your choice. Dressed with mayonnaise. 9.25 with avocado 9.85

**Extras:** Coleslaw, baked beans, roasted red potatoes or appetizer garden salad 3.95 each. / Braised Swiss chard, Sautéed garlic spinach, Herb-mashed potatoes, or Fresh steamed vegetables 4.75 each.

Entrée size (large bowl) Tortilla or Split Pea soup 7.45 Entrée size Firehouse Chili 9.75

## Beverages

	Single	Double	Drip coffee	3.15	Large Orange Juice	4.89
Cappuccino or Latte	3.85	4.15	Small Coffee Press (2 cups)	4.15	Lemonade	2.95
Cafe Mocha	4.25	4.55	Large Coffee Press (4 cups)	6.10	Iced Tea	2.95
Espresso	2.40	2.70	Hot Teas	2.95	Apple juice	3.95
Chai Tea Latte	3.85		Ghirardelli Hot Chocolate	3.95	Cranberry juice	3.95

Kitchen hours for accepting to-go orders: 7 am to 8:30 pm  
Call (310) 453-4941