

Welcome to Bread & Porridge



Menu

The World's Best Breakfast at Bread Porridge

Buttermilk Pancakes
Four pancakes 9.10
Just two pancakes 8.10

Blueberry Pancakes
Four pancakes loaded with plump blueberries 10.10
Just two blueberry pancakes 9.10

Banana Pancakes
Four banana pancakes 10.10
Just two banana pancakes 9.10

Chocolate Chip Pancakes
Four chocolate chip pancakes 10.10
2 chocolate chip pancakes 9.10

Eggs Benedict 13.00 Served during Saturday & Sunday Brunch!



Omelets/Eggs

Always made with local organic eggs

Omelet Fresco 13.00
Made with chopped Roma tomato, mushroom, and fresh basil. Served with roasted red potatoes.
With 3 eggs 13.50

Spinach Omelet 13.15
Made with spinach, mushroom, cheddar cheese and onion. Served with roasted red potatoes. With 3 eggs 13.65

Country Omelet 13.30
Made with smoky applewood bacon, potatoes and cheddar cheese. Served with roasted red potatoes.
With 3 eggs 13.80

Vegetarian Omelet 13.15
Made with spinach, mushroom, tomato, cheddar cheese and onion. Served with roasted red potatoes.
With 3 eggs 13.65

Huevos Rancheros 13.30
A corn tortilla topped with black beans, salsa, cheddar cheese and two sunny-side-up eggs. Served with roasted red potatoes. Avocado garnish. With 3 eggs 13.80

Cajun Omelet 13.60
Cajun sausage, bell peppers & cheddar cheese. Served with roasted red potatoes. With 3 eggs 14.10

Super Florentine Omelet 13.60
Made with spinach, chicken Italian sausage, mushroom, cheddar cheese and onion. Served with roasted red potatoes. With 3 eggs 14.10

Sweet Pepper Scramble 13.60
Eggs scrambled with fire-roasted, marinated red peppers. Topped with imported Danish low-fat feta cheese. Served with roasted red potatoes. With 3 eggs 14.10

Shepherd's Omelet 13.15 Spinach, low-fat goat cheese, mushroom & onion. Served with roasted red potatoes. With 3 eggs 13.65

Oatmeal 8.95 or **Cream of Wheat** 9.85
Served with brown sugar, raisins, & steamed milk

With banana and/or strawberries add 1.00 with pecans add 1.00 with "the works" (fruit and pecans) add 1.60

BREAKFAST COMBO

2 organic eggs (any style)
Plus 2 buttermilk pancakes
Plus 2 strips of bacon
12.75

With a full order of any gourmet sausage instead of two strips of bacon 14.25

"Original Belgian Waffle" 8.45

You can add either vanilla bean whipped cream, Nutella, or fresh fruit for .95 each. Fresh fruit choices are strawberries and/or banana.

Organic egg whites add 1.50

French Toast Made with egg bread. Dusted with powdered sugar. 9.30
Half order 8.30

Stuffed French Toast Cream cheese & strawberry jam inside 10.90
Half order 9.90

Pecan Pancakes
Four pecan pancakes 10.10
Just two pecan pancakes 9.10

Strawberry Pancakes
Four pancakes made with fresh strawberries 10.10
Just two pancakes made with fresh strawberries 9.10

Banana-Pecan or Strawberry-Pecan Pancakes
Four pancakes made with pecans & strawberry or banana 10.40
Just two pancakes 9.40

Add genuine 100% Pure Vermont Maple Syrup (1.7 oz. bottle) 3.10

Fresh Basil Scramble 13.15
Two eggs scrambled with fresh basil and Jack cheese. Served with roasted red potatoes.
With 3 eggs 13.65

Ranch Breakfast (bacon & eggs) 12.40
Two eggs any style plus four strips of smoky applewood bacon. Served with roasted red potatoes. With 3 eggs 12.90

Denver Omelet 13.60
Ham, bell pepper, cheddar cheese and onion. Served with roasted red potatoes.
With 3 eggs 14.10

2 Egg Breakfast 11.75
3 Egg Breakfast 12.25
Eggs cooked any style: over easy, over medium, sunny side up, etc. Includes toast, roasted red potatoes, beans and salsa.

Breakfast Quesadilla 12.40
A flour tortilla filled with melted Jack cheese, minced jalapeno, & slices of Roma tomato. Served with scrambled eggs & roasted red potatoes. Garnished with avocado. With 3 eggs 12.90
Grilled chicken breast added to Quesadilla 13.90

Chuck Wagon Omelet 13.15
Made with country ham, Jack and cheddar cheese. Served with roasted red potatoes.
With 3 eggs 13.65

Greek Omelet 13.15
Made with fresh spinach, mushroom, onion and imported Danish low-fat feta cheese. Served with roasted red potatoes. With 3 eggs 13.65

California Omelet 13.80
Made with Jack cheese, avocado and fresh salsa. Served with roasted red potatoes.
With 3 eggs 14.30

Swiss Chard Omelet 13.60
Made with garden-fresh Swiss chard, mild low-fat goat cheese, mushroom and onion. Served with roasted red potatoes. With 3 eggs 14.10

Ultimate Breakfast Burrito 13.50
Filled with eggs, cheddar cheese, rice, beans, sausage, pico de gallo, & potato. Served with guacamole & homemade tomatillo salsa.

Breakfast Sides

Gourmet Sausage 5.20 **Smoky Applewood Bacon** (or turkey bacon) (4 strips) 4.85 **Bacon Half Order** 3.85
Toast: Sourdough, Rye, Dark Wheat, White -- or 2 cornbread muffins 3.00 **One Egg** 3.30 **Two Eggs** 6.50
Hot cornbread muffins (basket) 6.25 **Cottage Cheese** 3.10 **Fresh Fruit Bowl** 8.75 large 11.75

Bread & Porridge



Gourmet Breakfast Sausages

We take great pride in our locally made gourmet breakfast sausages. Choose from among the following varieties of healthful sausages made from chicken, turkey or pork.

-  **Maple Breakfast** - A sweet & savory, mild pork sausage
-  **Mild Chicken Apple** - Chicken with a touch of sherry
-  **Spicy Cajun Andouille** - Chicken & authentic Cajun spices
-  **Little Links** - A handful (5) of classically spicy pork sausages
-  **Cilantro Verdi** - Made with turkey & chicken *
-  **Italian Breakfast** - Made with chicken
-  **Spicy Portuguese** - Made with pork

*leanest of the lean. (Turkey sausage is leanest)




Beverages


	Single	Double		
Cappuccino or Latte	4.45	4.70	Drip coffee	3.50
Cafe Mocha	4.55	4.70	Small Coffee Press (2 cups)	4.85
Espresso	3.10	3.40	Large Coffee Press (4 cups)	6.95
Real chocolate, vanilla, or Strawberry milkshake	5.95		Hot Teas	3.25
			Ghirardelli Hot Chocolate	4.70
			Milk or Chocolate milk	4.45
			Chai Tea Latte	4.45

Mimosa 8.95

Champagne and freshly squeezed orange juice



Freshly Squeezed Orange Juice  or Grapefruit Juice Large 5.40 Small 5.10

 Freshly Squeezed Lemonade 3.30

Freshly Brewed  Iced Tea 3.30

Apple or Cranberry juice 3.85/4.05

Coke or Diet Coke 3.10

San Pellegrino or Mt. Valley Spring Water 3.10

Homemade Soups

Tortilla, Split Pea, or other homemade soup of the day. Our homemade soups are available starting at 11 am. **Cup of soup-- 4.75 Large bowl of Soup -- 9.25**

Really Excellent Salads

Albacore Tuna Salad Organic baby lettuce, hard cooked egg and Roma tomato. Topped with tuna salad made with water-packed albacore. Apple cider vinaigrette. 13.60

Chinese Chicken Salad Fresh chicken breast, chopped romaine, slivered almonds, homemade wontons, orange wedges, crunchy rice noodles, and Asian ginger plum dressing. 15.25

Curried Chicken Salad Fresh chicken breast, golden currents, grapes, celery, walnuts, curry-mayo. Served with fresh fruit or side salad. 13.60

Ranch House Salad Organic baby lettuce, Roma tomatoes, hard cooked egg, bacon, avocado, & crunchy homemade croutons. Ranch dressing. 15.25

Bread & Porridge Turkey Salad Made with natural oven-roasted turkey breast, organic baby lettuce, fresh cob-roasted corn, red onion, feta cheese and Roma tomatoes. Balsamic vinaigrette. 15.70

Greek Salad Red & yellow bell peppers, cucumber, Roma tomatoes, organic baby lettuce, red onion, feta cheese, and Kalamata olives. Apple cider vinaigrette. 15.25 *Greek Salad with a scoop of Albacore tuna salad on top 16.75*

Goat Cheese & Pecan - Grilled Chicken Salad Chopped freshly grilled chicken breast, Organic baby lettuce, Roma tomato, creamy goat cheese, and pecans. Raspberry vinaigrette. 15.25

Cranberry Apple Walnut Grilled Chicken Salad with Gorgonzola Chopped freshly grilled chicken breast, Romaine, chunks of crisp Granny Smith apple, walnuts, sweet sundried cranberries, and Gorgonzola cheese. Raspberry vinaigrette. 15.25

Grilled Vegetable Salad with Feta Fresh flame-grilled zucchini, yellow squash, carrots, & bell pepper. With organic baby lettuce, Roma tomatoes, feta cheese & red onion. Balsamic vinaigrette. 15.25

Grilled Chicken Salad with Grilled Vegetables Chopped freshly grilled chicken breast, grilled zucchini, yellow squash, carrots, & bell pepper. With organic baby lettuce, Roma tomatoes, feta cheese and red onion. Balsamic vinaigrette. 15.70

Grilled Chicken Salad Chopped freshly grilled chicken breast with organic baby lettuce, fresh cob roasted corn, feta cheese, pecans and tomatoes. Dressed with balsamic vinaigrette. 15.25

Classic Cobb - Original Brown Derby recipe Finely chopped Romaine, turkey breast, bacon, egg, tomatoes, crumbled blue cheese, avocado, and chives. Original Cobb dressing. 15.70

Santa Fe Chicken Salad Chopped freshly grilled chicken breast and romaine with fresh roasted cob corn, black beans, tomato, jack cheese, crispy homemade tortilla strips & fresh avocado. Tangy Santa Fe-style lime/peanut vinaigrette. 15.70

Grilled Salmon Salad Organic baby lettuce, fresh green beans, cob-roasted corn and red onion. Balsamic vinaigrette. Topped with a hot freshly grilled salmon filet. 15.70

Salade Nicoise South-of-France style. Organic baby lettuce, water-packed albacore tuna, crisp green beans, chilled boiled potatoes, Roma tomato, hard cooked egg, Kalamata olives, capers, and anchovy. Apple cider vinaigrette. 16.75

Salad dressings available: raspberry vinaigrette, balsamic vinaigrette, apple cider vinaigrette, ranch dressing, classic Dijon vinaigrette, fresh lime dressing (contains peanuts), Asian ginger plum dressing, blue cheese, & Original Cobb

Esteemed Guests, for light eaters half-orders of salads are available for one dollar less than normal size. Our unique salads and dressings may contain nuts so please let your server know if you have any food allergies.

Since 1994 our goal has been your complete satisfaction. Please share your suggestions or comments on Facebook <https://www.facebook.com/breadandporridge> or Twitter @BreadPorridgeCA or email us at management@Breadandporridge.com. While you are visiting, please check out our complementary WiFi.

Thanks for being here,

Sincerely,
Team Bread & Porridge

Pasta



Ask to see our list of California wines.

Tomato Basil Pasta Spaghetti or angel hair, chopped Roma tomatoes, fresh basil, garlic, white wine, Kalamata olives, & extra virgin olive oil. 14.20

Penne Primavera Made with today's fresh vegetables, penne pasta, extra virgin olive oil & Parmigiano Reggiano. 14.20

Pasta Con Pollo Spaghetti or angel hair, chopped Roma tomatoes, fresh basil, garlic & hot grilled-to-order chicken breast. 15.25

Pasta with Chicken Sausage Spaghetti or angel hair, chopped Roma tomatoes, grilled chicken sausage, fresh basil, garlic, Kalamata olives & extra virgin olive oil. 15.25

Fettuccine Alfredo Classically made with Parmigiano Reggiano, heavy cream, and freshly grilled chicken breast. 15.25

New Orleans Pasta A New Orleans style Penne pasta made with bell peppers, Cajun Andouille sausage, Roma tomato, garlic & jalapeno. 15.25

Fettuccine & Sautéed Chicken Breast Chicken breast in a mild pesto cream sauce made with goat cheese, mushrooms, red roasted peppers & fresh basil. 15.25

Not your Momma's Mac & Cheese Made to order using Cheddar, Monterey Jack, feta, and goat cheese. Topped with crunchy breadcrumbs. Served piping hot. 10.95
Half size 8.95

Meat & Fish

Old Fashioned Beef Stew Tender chunks of beef, carrots, potatoes, turnips and parsnips in a savory sauce made with red wine. 13.55

Chicken Piccata Pan-seared chicken breast, mushrooms, capers, white wine, lemon juice and garlic. Served with rice & today's fresh vegetables. 15.25

Better Burger A half lb. charbroiled burger on a toasted brioche bun. Served with your choice of Kennebec French fries, salad, fruit salad, or coleslaw. 9.95 Additional toppings: Cheddar or Swiss cheese, grilled onions, bacon, or avocado .50 each.

Atlantic Salmon Filet A hot grilled fresh salmon filet served with rice & today's fresh vegetables. 15.70

BBQ Beef Brisket Beef brisket smoked for nine hours over hickory wood until fork-tender, then simmered in BBQ sauce, Served with coleslaw, baked beans, & hot cornbread. 15.70

Famous Firehouse Chili Our spicy chili loaded with ground beef & Anaheim peppers. Served with hot cornbread. 11.50

Better Cheeseburger A half lb. charbroiled cheeseburger Your choice of Cheddar or Swiss cheese, on a toasted brioche bun. Served with Kennebec French fries, salad, fruit salad, or coleslaw. 10.45 Additional toppings: grilled onions, bacon, or avocado .50 each.

Veggies/Sides Braised Swiss chard, Kennebec French fries, sautéed garlic spinach, or fresh steamed vegetables **5.75**.
Coleslaw, baked beans, or roasted red potatoes **4.75**.

Super Sandwiches

Sandwiches are served with salad, fruit salad, coleslaw, or a cup of today's soup.

BBQ Brisket Sandwich Smoked beef brisket with BBQ sauce in a toasted brioche bun. Served with coleslaw. 13.60

Focaccia Cranberry Turkey Breast Sandwich Fresh natural oven-roasted turkey breast, lettuce and tomato. Cranberry/pesto mayonnaise. Focaccia bread. 12.55

Curried Chicken Salad Sandwich. Served with fresh fruit or soup of the day. 10.45

Albacore Tuna Salad Sandwich. Served with fresh fruit or soup of the day. 10.45

Classic Grilled Cheese Sandwich Served hot from the griddle. Melted Cheddar cheese & white or other bread of your choice. Served with a cup of soup of the day. 10.45

Grilled Vegetable Sandwich Grilled fresh zucchini, carrots, bell pepper, yellow squash & melted Jack cheese on toasted dark wheat or other bread of your choice. Served hot. 13.10

Fish Tacos Two flour tortillas filled with fresh flame-grilled Atlantic salmon, shredded cabbage, sliced red onion, and salsa. Dressed with fresh basil-mayonnaise. 13.60

Grilled Chicken Breast Sandwich Fresh flame-grilled chicken breast on a toasted brioche bun. 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 9.40
BLAT (Our BLT with avocado.) 9.85

Desserts

Granny Smith Apple Pie 4.75

Chocolate/Walnut Brownie 4.25

Ice cream 3.75

Grilled Cheese Bacon and Tomato Sandwich Melted cheddar, applewood bacon, and tomato. Served on grilled white or other bread of your choice. Served with a cup of soup of the day. 11.45

About Bread & Porridge

We are **Team Bread & Porridge**, and this is our Mission Statement and a brief introduction to our restaurant.

Welcome to your "Team Bread & Porridge"-- 12 Team Members here to serve you every day of the week, every day of the year, except for Thanksgiving Day, New Year's Day & Christmas. Team Members rotate their job responsibilities often. We value individual learning and growth, so there are no "specialists" to be found at Bread & Porridge-- the Team Member who was your waiter yesterday might be cooking for you this morning.

All our employee Team Members-- dishwashers, busboys, servers, cashiers and cooks-- share the pooled customers' tips equally and have the same job description: "Team Member - Bread & Porridge".

Can We Improve?

In an industry with an average employee retention term of less than a year, virtually all Team Members have been at Bread & Porridge for more than seven years and most since we opened in 1994. And while we are not "specialists", we are "perfectionists", so let us know how we can improve.

Your suggestions and comments over the years have provided valuable information that has allowed us to improve and we believe that there is always room for improvement.

Your Host...

I'm Mark Rothschild, and while I am not a Team Member, I am the proud owner of Bread & Porridge. It has been a pleasure getting to know all of you since we opened in 1994. I hope that Bread & Porridge will continue to be as much fun for you, our customer, as it is for me.

Your suggestions, comments and even complaints over the years have helped us improve and grow. We value you as a customer and appreciate your involvement. I always think of Bread & Porridge as a "work in progress", but whatever improvements we may make in the future, you can be assured that the basics will always stay the same.

A few new things. In response to your recent suggestions we have updated our wine list to feature more value-priced fine California wines.

For your mobility/convenience we have updated our online ordering and delivery. Please see our website: <http://breadandporridge.com> for details.

So on behalf of myself, and Team Bread & Porridge, I want to thank you for making these years rewarding and enjoyable for us all. We continue to look forward to serving our friends and customers in the years to come.

Let me know how we can make your dining experience even more enjoyable. Email your comments to management@breadandporridge.com. Email is reviewed daily. We like to stay in touch with our guests so call any time and let me know what's on your mind (310) 453-4941.

