

BREE'OSH

1150 COAST VILLAGE RD – MONTECITO, CA – PHONE 805 969 2500

BREAKFAST

Served 7am – 1:30pm

BRIOCHE BREAKFAST SANDWICH 11.90

Two soft scrambled organic eggs with Emmental cheese, special sauce, caramelized onions & arugula.

add bacon +3.00 add smoked salmon +5.00 add avocado +3.75

CRIOSSANT BREAKFAST SANDWICH 12.00

Choice of uncured ham OR crimini mushrooms Would like both! +2.00

with a sunny side up egg, swiss cheese and house-made béchamel.

Add avocado +3.75

BREE'OSH PAIN PERDU (SEASONAL) 14.50

See inside board.

AVOCADO TARTINE 13.80

Smashed local avocado, radish, micro greens, roasted pumpkin seeds, chives, Espelette pepper, on buckwheat ciabatta.

add poached egg +3.50

LOADED AVOCADO TARTINE 21.00

Smashed local avocado, poached egg, Cambridge house smoked salmon, radish, micro greens, roasted pumpkin seeds, chives, Espelette pepper, on buckwheat ciabatta.

Sub with bacon instead of smoked salmon

CROQUE-MADAME & SALAD 16.80

Grilled sandwich brioche with uncured Parisian ham, Swiss cheese and house made béchamel sauce with a sunny-side-up egg on top.

QUICHE & SALAD 15.70

Your choice of Lorraine (Ham & Bacon) or Vegetable (Spinach, Leeks & Feta).

THREE EGGS OMELETTE & SALAD 15.95

with your choice of 3 ingredients. Choose from: Tomatoes, Mushrooms, Baby spinach, Artichoke, Goat cheese, Emmental cheese, Parisian Ham, Bacon.

extra ingredients +2.00 egg white +1.00

SIDES

BACON 6.00

SMOKED SALMON

by Cambridge House 8.00

LEAFY GREENS SALAD 8.50

EGGS & TOASTS 9.25

Two eggs prepared your choice of style: scrambled, sunny-side-up, over-style, egg whites with jam and butter.

SWEETS NOT PASTRIES

BREAD PUDDING 7.00

JUICE & KOMBUCHA

JUICE BY ALAIN MILLIAT (SELECTION MAY VARY)

Orange, Apple 4.50 Mango 5.00

WHALEBIRD KOMBUCHA

Grapefruit, Manguava 5.00

SPECIAL COFFEE DRINKS

AFFOGATO ESPRESSO W VEGAN ICE CREAM 6.50

AFFOGATO MATCHA W VEGAN ICE CREAM 7.00

Ice cream by Creaminal

LUNCH

Served 11:30am – 1:30pm

CROQUE-MONSIEUR & SALAD 15.25

Grilled sandwich brioche with uncured Parisian ham, Swiss cheese and house made béchamel sauce.

GRILLED CHEESE & TOMATO SOUP OR SALAD 15.30

Gruyere, cheddar, caramelized onions, mustard Dijon on sourdough served with a cup of tomato soup or leafy greens salad.

ARTICHOKE TOMATO SANDWICH & SALAD 14.50

Artichoke hearts, tomato, Kalamata black olives, goat cheese. on our sourdough country bread.

BLT SANDWICH & SALAD 14.90

Bacon, lettuce & tomato with special sauce on country sourdough bread.

add sunny-side-up egg +2.50

HUMMUS & PESTO TARTINE 14.25

Homemade roasted garlic hummus and vegan pesto with purple radishes, lemon zest, radish sprouts, arugula & olive oil made with buckwheat ciabatta.

add poached egg +3.50 | GF seeded bread (+) 1.50

SMOKED SALMON TARTINE 14.90

Smoked salmon, goat cheese, capers, chives on house made with buckwheat ciabatta.

add avocado+3.75 | GF seeded bread (+) 1.50

SMOKED SALMON SALAD 15.70

Cambridge House Smoked Salmon, tomatoes, goat cheese.

add avocado+3.75

MEATBALLS SANDWICH OR SALAD 16.90

Local grass-fed beef meatballs, house hot fermented tomato sauce, arugula, and ciabatta.

SEASONAL HOMEMADE SOUP 8.00 (16oz) • 13.50 (32oz)

Served with sourdough toast. GF seeded bread (+) 1.50

COFFEE & TEA

ESPRESSO / AMERICANO 3.50

ESPRESSO MACCHIATO 4.00

CAPPUCCINO 4.25

CORTADO 4.25

LATTE 4.50 • 5.00 • 5.50

MOCHA / VANILLA / LAVENDER LATTE 5.00 • 5.50 • 6.00

COFFEE 2.75 • 3.00 • 3.50

Au Lait +.75

COLD BREW COFFEE (16oz) 5.00

HOT TEA Green, Black, Herbal 3.50

ICED TEA Green, Black, Herbal (16oz) 3.50

CHAI LATTE 4.50 • 5.00 • 5.50

HOT CHOCOLATE 3.50 • 4.00 • 4.50

MATCHA TEA LATTE 4.50 • 5.00 • 5.50

ARNOLD PALMER 5.00

MATCHA LIMONADE 5.50

ICED DRINKS ARE 16OZ

BREVE / ALMOND MILK / OAT MILK (+) .75

ADD DOUBLE SHOT OF ESPRESSO 1.00



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OPEN 7 DAYS / WEEK, 7AM TIL 2PM – ASK US FOR CATERING

www.breeosh.com