The Menu

Prices before tax; availability varies by location and time of day.

Brunch

Eggs poached to order, sourdough from the oven, hollandaise poured at the pass.

Avocado Toast **$16**
Sourdough toast with pesto, arugula, pickled onions and shaved parmesan, finished with a soft-boiled free-range egg.

Bready French Toast **$17**
Thick-cut challah, custard-soaked and griddled, served with seasonal fruit compote, fresh fruit, maple syrup and whipped cream.

Breakfast Sandwich **$13**
A folded cheddar omelette with lettuce, tomato, pickles and sriracha ketchup on a toasted sesame bun. Served with seasoned olives.

Butcher’s Cut Omelette **$19.95**
A hearty omelette with turkey bacon, roasted red peppers, caramelized onions, mozzarella and cream cheese. Served with side salad, crème fraîche and a bun.

Croissant Benedict **$19.00**
Two soft poached eggs on a warm butter croissant with avocado, house pesto and slow-poured hollandaise. Side salad.

Croque Madame **$17**
Toasted bread layered with turkey bacon, mozzarella and cheddar under a truffle béchamel, crowned with a sunny-side up free-range egg.

Garden Omelette **$17.95**
A three-egg omelette with cherry tomato, feta, avocado and cream cheese. Served with a side salad, crème fraîche and a warm bun.

Scrambled Eggs & Smoked Salmon **$15**
Soft scrambled eggs with avocado, parmesan, green onion and cream cheese on a toasted multigrain bagel. Served with seasoned olives.

Smoked Salmon Benedict **$18**
Two poached eggs over toasted sourdough with spinach, cream cheese, cold-smoked salmon and hollandaise. Side salad.

Yogurt & Granola **$15**
Thick Greek yogurt with seasonal fruits, a drizzle of date honey and our house-toasted granola.

Pancakes

Buttermilk batter rested overnight, griddled to order.

Banana & Nutella Pancakes **$19**
Banana-infused pancakes stacked and drizzled with warm Nutella.

Blueberry Pancakes **$19**
Blueberry-studded pancakes finished with a bright house-made berry coulis.

Buttermilk Pancakes **$17**
A tall stack of buttermilk pancakes made with Madagascar vanilla, butter and warm maple.

Sandwiches & Bowls

Sandwiches, paninis and plates.

Turkey & Gouda Focaccia

Mortadella & Pistachio Focaccia
Thick-cut focaccia layered with folded mortadella, pistachio pesto and peppery arugula.

Turkey Bacon Melt Panini

Pesto & Provolone Focaccia

Caprese Panini **$16**
Pressed panini with fresh mozzarella, sun-dried tomato, basil, tomato, olive tapenade and pesto.

Chicken Panini **$18.00**
Chicken breast, harissa, Monterey Jack cheese, turkey bacon.

Chicken Plate **$19.95**
Lime cilantro rice, harissa chicken, sweet potato, sumac onion, parsley, cherry tomato, edamame, ranch ramekin.

Grandma's Meatball **$18**
Homemade meatballs with marinara sauce, melted mozzarella, parmesan and basil on a toasted bun.

Meatball Plate **$19.95**
Lime cilantro rice, meatballs, parmesan, side salad.

Schnitzel Plate **$19.95**
Sweet potato, schnitzel, spicy ketchup ramekin, coleslaw, pickle cucumber salad.

Schnitzel Sandwich **$19.95**
Crispy chicken schnitzel with harissa aioli, jicama-apple coleslaw, tomato and pickles.

Steak Sandwich **$20.95**
Sliced ribeye with horseradish aioli, pickles, honey mustard aioli and sumac onions on toasted bread.

Add protein — Chicken $5 · Smoked Salmon $5 · Tuna $4 · Turkey Bacon $4 · Free-Range Poached Egg $2.50

Salads

Market produce, hand-torn herbs, dressings whisked each morning.

Bready Salad **$17**
Our namesake salad — cucumbers, tomatoes, red onions, Kalamata olives, radish, mint, jicama, crème fraîche, za'atar, feta, green chilli, croutons and lime vinaigrette.

Chicken Salad **$19.95**
Lettuce mix with radish, onion, cranberry, pumpkin and nigella seeds, avocado, corn, grape tomato, candied pecans, edamame, chicken breast and ranch with champagne vinaigrette.

Cobb Salad **$19.95**
A classic Cobb with lettuce mix, fresh corn, grape tomatoes, edamame, Kalamata olives, avocado, feta, a free-range egg, chicken breast, turkey bacon and ranch.

Fig & Pear Salad **$17**
Spring mix with fresh figs, pear, dried cranberries, caramelized pecans, baked sweet potato, pumpkin seeds, goat cheese, crispy onions and sage vinaigrette.

Coffee

Our house blend, plus the signature lattes people come back for.

Americano **$4.25 / $5.25**
A long black — espresso lengthened with hot water.

Bready Espresso Beans **$21**
Our house espresso blend, roasted for Bready and bagged whole bean to take home.

Brewed Coffee **$3.25 / $4.25**
Freshly brewed drip coffee, changing weekly.

Bueno Latte **$6.50 / $7.50**
A latte with our house Bueno syrup — hazelnut, wafer and chocolate.

Cappuccino **$4.95 / $5.95**
Classic cappuccino with a dense crown of milk foam.

Caramel Pecan Latte **$6.50 / $7.50**
Espresso with salted caramel and toasted pecan syrup, finished with milk.

Cold Brew **$4.25**
House blend cold-steeped overnight for a smooth, low-acid cup.

Cortado **$4.50**
A small, balanced cup — espresso cut with an equal measure of warm milk.

Espresso **$3.50 / $4.25**
A single or double shot of our house espresso blend.

Iced Bueno Latte **$6.50 / $7.50**
Our house Bueno syrup — hazelnut, wafer and chocolate — with espresso, poured over ice and cold milk.

Iced Caramel Pecan Latte **$6.50 / $7.50**
Espresso with salted caramel and toasted pecan syrup, poured over ice and cold milk.

Iced Latte **$5.25 / $5.95**
A double shot of espresso poured over ice and cold milk.

Iced Mocha **$6.45**
Our house chocolate and espresso poured over ice and cold milk.

Iced Nutella Latte **$6.50 / $7.50**
Real Nutella swirled with espresso, poured over ice and cold milk.

Iced Pistachio Latte **$6.95 / $7.95**
Our house pistachio cream and espresso poured over ice and cold milk.

Iced Vanilla Latte **$6.50 / $7.50**
Latte sweetened with a house Madagascar vanilla syrup, poured over ice and cold milk.

Latte **$5.25 / $5.95**
A double shot of espresso lengthened with silky steamed milk.

Macchiato **$3.75 / $4.25**
Espresso marked with a spoonful of steamed milk.

Mocha **$6.50 / $7.50**
Espresso stirred with our house chocolate ganache and finished with steamed milk.

Nutella Latte **$6.50 / $7.50**
A latte swirled with real Nutella for a warm hazelnut cup.

Pistachio Latte **$6.95 / $7.95**
Latte with our house pistachio cream — nutty, faintly floral and rich.

Vanilla Latte **$6.50 / $7.50**
Latte sweetened with a house Madagascar vanilla syrup.

Decaf +$0.50 · Alternative milk +$1.00

Not Coffee

Teas, matcha, granita and chocolate — hot and iced.

Bready’s Blend **$4**
Our house herbal tisane — warming, citrus-forward, caffeine-free.

Bueno Hot Chocolate **$5 / $6**
Hot chocolate with our Bueno syrup — hazelnut, wafer, chocolate.

Hot Chocolate **$5 / $6**
Our house chocolate melted into steamed milk.

Iced Matcha Latte **$5.75 / $6.75**
Whisked ceremonial-grade matcha poured over ice and cold milk.

Iced Strawberry Matcha **$7.45**
Iced matcha over strawberry compote and cold milk.

London Fog **$4 / $5**
Earl Grey steeped with vanilla and lengthened with steamed milk.

London Fog Matcha · Hot / Iced **$6.50**
Housemade Earl Grey syrup, ceremonial-grade matcha and creamy vanilla milk.

Loose Leaf Tea **$4**
A curated selection of loose leaf teas, brewed by the pot.

Lychee Iced Tea **$5.75**
Cold-brewed black tea with fresh lychee.

Matcha Latte **$5.75 / $6.75**
Whisked ceremonial-grade matcha with steamed milk.

Mint Tea **$3**
Fresh mint leaves steeped with hot water.

Mint-Lemonade Granita **$5.75**
Sharp, sweet and icy — a frozen mint lemonade granita for warm afternoons.

Winter Beverages

Seasonal winter drinks.

Peppermint Mocha Freddo · Hot / Iced **$6.50**
Housemade peppermint syrup, our signature chocolate milk mix and espresso, topped with rich, velvety cold milk foam and crushed candy cane.

Winter Apple Pie Tea **$4.50**
Housemade spiced apple syrup with apple and warming cinnamon.

Smoothie Bar

Blended to order, nothing from a carton.

Banana Nutter Smoothie **$8.95**
A rich, nutty smoothie — banana, pistachio, sesame, date honey and condensed milk.

Be Green Smoothie **$8.95**
A clean green smoothie with apple, spinach, celery and cucumber.

Blueberry Detox Protein **$11.95**
A protein-rich blueberry smoothie with Greek yogurt, maple, whey and almond milk.

Coco Flex Protein **$11.95**
A chocolate-forward protein smoothie with banana, peanut butter, whey, cold brew and almond milk.

Mango Passionfruit Smoothie **$8.95**
A tropical smoothie with mango, passionfruit, pineapple, apple and yogurt.

Freshly Squeezed

Pressed the moment you order.

ABC Signature Blend **$8.95**
Our signature freshly squeezed blend of apple, beet and carrot.

Apple Juice **$8.95**
Cold-pressed apple juice, made to order.

Beet Juice **$8.95**
Cold-pressed beet juice, earthy and vivid.

Carrot Juice **$8.95**
Cold-pressed carrot juice, sweet and bright.

From the Bar

Cocktails poured at every Bready café.

Aperol Spritz · 3.5oz **$10**

Espresso Martini · 1.5oz **$10**

White Sangria · 6oz **$10**

Margarita · 2oz **$10**

Mimosa · 3 oz **$10**
Orange juice, Prosecco, Orange slice

Happy Hour · 5pm to close — Wine · Beer · Cocktails $6 · Mimosa $6 · Paninis $7

Pastries

Laminated, proofed and baked through the morning.

Almond Chocolate Croissant **$7.95**

Almond Croissant
Twice-baked croissant filled with almond frangipane and crowned with toasted almond flakes.

Banana Pudding

Beef Bureka **$7.95**

Berry Chia Pudding

Blonde Macadamia Cookie

Blueberry Scone
A crumbly butter scone folded with blueberries and finished with a crackling sugar crust.

Butter Croissant

Cheese Bureka **$6.95**

Cheese Croissant Danish
Laminated croissant dough filled with sweet cheese and dusted with icing sugar.

Chocolate Ball
A dense dark chocolate and biscuit truffle rolled in shredded coconut.

Chocolate Chip Cookie

Chocolate Croissant
Two batons of dark chocolate rolled into butter-laminated dough and baked to a deep glaze.

Chocolate Rugelach
Hand-rolled rugelach layered with dark chocolate and baked to a glossy finish.

Cinnamon Danish

Mascarpone & Belgian Chocolate **$11.00**

Pain Suisse

Pistachio Cube Croissant

Potato Bureka **$6.95**

Tiramisu Croissant

Tiramisu Cup

Vanilla & Berries Cube Croissant

Éclair **$8.50**

Bread

Long-fermented loaves, baked on stone.

Sourdough
Naturally leavened sourdough with a deep crust and tangy crumb.

Pretzel Bun
Soft pretzel bun with pretzel dip

Jerusalem Bagel
Elongated sesame-coated bagel with a chewy, pillowy texture.

Pragel
Bready's signature bagel — a pretzel-bagel hybrid that's wonderfully chewy and soft.

Challah Bun
Traditional braided challah bun coated in sesame seeds, soft and golden

Challah Loaf
Hand-braided challah loaf with sesame seeds — perfect for sharing

Multigrain Focaccia
Semolina focaccia topped with a hearty multigrain seed mix

Sesame Focaccia
Soft semolina focaccia fully coated in toasted sesame seeds

Margarita Focaccia
Focaccia baked with tomato sauce, melted mozzarella, cherry tomato and olives

Spinach & Feta Focaccia
Twisted focaccia filled with sautéed spinach and salty feta cheese

Deli

House-made spreads and salads, packed to take home.

Egg Salad
Chopped egg salad with herbs and a light dressing, packed to take home.

Tuna Salad
Our house tuna salad with celery, peppers, herbs and lemon — packed to take home.