BREADY

BAKERY · PATISSERIE · CAFÉ

The Menu

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

Brunch

Croissant Benedict — $19.00

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

Smoked Salmon Benedict — $18

Two poached eggs over toasted sourdough with spinach, cream cheese, cold-smoked salmon and hollandaise. Side salad.

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.

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.

Breakfast Sandwich — $13

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

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.

Yogurt & Granola — $15

Thick Greek yogurt with seasonal fruits, a drizzle of date honey and our house-toasted granola.

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.

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.

Mushroom Omelette $17.95

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

Pancakes

Buttermilk Pancakes $17

A tall stack of buttermilk pancakes made with Madagascar vanilla, butter and warm maple.

Blueberry Pancakes $19

Blueberry-studded pancakes finished with a bright house-made berry coulis.

Banana & Nutella Pancakes $19

Banana-infused pancakes stacked and drizzled with warm Nutella.

Sandwiches & Bowls

Chicken Plate $19.95

Lime cilantro rice, harissa chicken, sweet potato, sumac onion, parsley, cherry tomato, edamame, ranch ramekin.

Schnitzel Plate $19.95

Sweet potato, schnitzel, spicy ketchup ramekin, coleslaw, pickle cucumber salad.

Meatball Plate $19.95

Lime cilantro rice, meatballs, parmesan, side salad.

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.

Steak Sandwich $20.95

Sliced ribeye with horseradish aioli, pickles, honey mustard aioli and sumac onions on toasted bread.

Schnitzel Sandwich $19.95

Crispy chicken schnitzel with harissa aioli, jicama-apple coleslaw, tomato and pickles.

Grandma's Meatball $18

Homemade meatballs with marinara sauce, melted mozzarella, parmesan and basil on a toasted bun.

Turkey & Gouda Focaccia

Turkey Bacon Melt Panini

Mortadella & Pistachio Focaccia

Thick-cut focaccia layered with folded mortadella, pistachio pesto and peppery arugula.

Pesto & Provolone Focaccia

Salads

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.

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.

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.

Coffee

Brewed Coffee — $3.25 / $4.25

Freshly brewed drip coffee, changing weekly.

Cold Brew — $4.25

House blend cold-steeped overnight for a smooth, low-acid cup.

Espresso — $3.50 / $4.25

A single or double shot of our house espresso blend.

Macchiato — $3.75 / $4.25

Espresso marked with a spoonful of steamed milk.

Americano — $4.25 / $5.25

A long black — espresso lengthened with hot water.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Bready Espresso Beans — $21

Our house espresso blend, roasted for Bready and bagged whole bean to take home.

Decaf +$0.50 · Alternative milk +$1.00

Not Coffee

Lychee Iced Tea — $5.75

Cold-brewed black tea with fresh lychee.

Loose Leaf Tea — $4

A curated selection of loose leaf teas, brewed by the pot.

Mint-Lemonade Granita — $5.75

Sharp, sweet and icy — a frozen mint lemonade granita for warm afternoons.

Bready’s Blend — $4

Our house herbal tisane — warming, citrus-forward, caffeine-free.

Mint Tea — $3

Fresh mint leaves steeped with hot water.

Matcha Latte — $5.75 / $6.75

Whisked ceremonial-grade matcha with 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 — $6.50

Housemade Earl Grey syrup, ceremonial-grade matcha and creamy vanilla milk.

Hot Chocolate — $5 / $6

Our house chocolate melted into steamed milk.

Bueno Hot Chocolate — $5 / $6

Hot chocolate with our Bueno syrup — hazelnut, wafer, chocolate.

Smoothie Bar

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

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.

Freshly Squeezed

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.

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

Pastries

Butter Croissant

Potato Bureka $6.95

Banana Pudding

Berry Chia Pudding

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

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

Pain Suisse

Blonde Macadamia Cookie

Chocolate Chip Cookie

Vanilla & Berries Cube Croissant

Tiramisu Croissant

Cinnamon Danish

Pistachio Cube Croissant

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

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

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

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

Tiramisu Cup

Beef Bureka $7.95

Cheese Bureka	$6.95
Mascarpone & Belgian Chocolate	$11.00
Éclair	$8.50
Almond Chocolate Croissant	$7.95

Bread

Sourdough

Naturally leavened sourdough with a deep crust and tangy crumb.

Classic · Olive — kalamata olive, green olive · Multigrain — millet, sunflower seed, sesame seed, pumpkin seed, sea salt · Walnut & Cranberry — walnut, dried cranberry

Pretzel Bun

Soft pretzel bun with pretzel dip

Jerusalem Bagel

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

Sesame — sesame seeds

Pragel

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

Sesame

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

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.

From the Bar

Aperol Spritz (3.5oz) — $10

Espresso Martini (1.5oz) — $10

White Sangria (6oz) — $10

Margarita (2oz) — $10

Mimosa (3 oz)
Orange juice · Prosecco · Orange slice

Happy hour · 5pm to close

Wine · Beer · Cocktails $6
Paninis $7