

FOIA MARKER

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Collection/Record Group: Clinton Presidential Records

Subgroup/Office of Origin: Counsel Office

Series/Staff Member: Shelli Peterson

Subseries:

OA/ID Number: 16438

FolderID:

Folder Title:

[Folder 2]: [Human Cloning - The Bread Line]

Stack:

S

Row:

115

Section:

2

Shelf:

9

Position:

3

LUNCH

Pizza and Topped Bread (ORDERED AT THE COUNTER)

Organic Tomato:	Organic tomatoes, basil pesto, mozzarella, and Reggiano.	5.00
Mediterranean:	Grilled zucchini, peppers, onions and pesto.	
Greens:	White bean spread and sautéed greens.	
Focaccia:	Made in authentic Ligurian-style. One with coarse salt and parmesan; one with grilled onions.	2.00

Grilled Breads (ORDERED AT THE COUNTER)

Falafel:	Our version of the chickpea croquettes prepared on streets throughout the Middle East.	6.25
Piadini:	Grilled Vegetable, fontina, and spinach sauteed with garlic olive oil. Tomato, mozzarella, and basil.	
	Taleggio, grilled eggplant and arugula.	
	Fish, grilled or fried, with pepperonata.	
	Prosciutto, fontina, and red onion.	
Tellurite:	Fontina, mozzarella, and parmesan with apple, celery and toasted walnuts on grilled brioche.	

Stuffed Breads (ORDERED AT THE COUNTER)

Knish:	An Eastern European classic.	5.25 for two
Samosa:	Potato and pea with traditional flavors.	
Empanada:	A traditional folded bread of ground meats, raisins and Latin flavors.	
Calzone:	The "folded pizza" of Italy.	6.25 for two

Tartines (ORDERED AT THE COUNTER)

Open-faced sandwich with traditional toppings.	3.50
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Soups (ORDERED AT THE COUNTER)

Daily vegetarian and meat specials listed. Served with bread.	
12 oz -	3.65
16 oz -	4.25

Salads (AVAILABLE AT THE BACK TABLE)

Daily Specials:	A variety of distinctive salads, served on mixed greens.	
	One Salad -	5.25
	Two -	6.25
	Three -	7.25
Carrot Salad	small -	3.00
	large -	5.00
Mixed Greens Salad		3.75

Sandwiches (ORDERED AT THE COUNTER)

Daily	Turkey: Freshly roasted.	6.25
Monday	Muffaletta	
Tuesday	Meat Loaf and Catsup	
Wednesday	Philadelphia Cheese Steak	
Thursday	Reuben	
Friday	Barbecue	

(ON THE CENTER TABLE)

Grilled Vegetable:	On baguette with eggplant, zucchini, roasted red peppers, and olive tapenade.	5.95
Egg Salad:	On olive roll with sundried tomatoes and arugula.	
Tuna Salad:	On olive roll with the flavors of Morocco.	6.25
Chicken Breast:	Marinated, grilled, with no-added fat cole slaw.	
Salami & Cheese:	On baguette with roasted red peppers, arugula.	
Smoked Salmon:	On rye with dill/caper cream cheese, watercress.	
Prosciutto:	On walnut bread with Prosciutto di Parma, a mascarpone/gorgonzola mixture, and fig jam.	

Combinations

Soup and Stuffed Bread - small soup and your choice of two stuffed breads.	7.95
Soup and Salad Plate - small soup and a mixed green salad with your choice of one salad topping.	7.95
Soup and Sandwich - small soup and your choice of sandwich.	8.95

BEVERAGES

Freshly Squeezed Juices

We squeeze all our citrus and vegetable juices daily. They are a quick, delicious way to fill your daily requirements of a number of vitamins and anti-oxidants.

Orange, Grapefruit, Carrot,	8oz	16oz
Carrot/Orange/Beet, Lemonade	1.25	2.50

Smoothies 18oz 3.50

We use the same freshly squeezed juices listed above and blend them with fresh-frozen berries and bananas to make these refreshing drinks. All but two are non-dairy.

Cherry Jubilee:	Cherries, banana, pure vanilla extract.
Peachy:	Peaches, banana, orange juice.
California:	Strawberries, banana, orange juice.
Baja California:	The California, with Coconut Monin syrup.
Frisco:	Strawberries, blueberries, cherries, banana, orange juice.
Very, Very Berry:	Strawberries, blueberries, cherries, banana, apple and cranberry juice.
The Big Blue:	Blueberries, banana, apple juice.
Strawberry Quick:	Strawberries, skim milk (with or without sugar).
Java Joe:	Espresso, milk, banana, chocolate and coffee Monin syrup.

Coffee and Espresso (hot or iced)

	8oz	12oz	16oz
Regular, Decaffeinated	.85	.95	1.45
Café au Lait	1.10	1.35	1.70
	single	double	
Espresso	Illy espresso beans	1.25	1.50
Americana	Espresso with hot water	1.25	1.50
Macchiato	Espresso with a dollop of milk	1.25	1.50
Cappuccino	Espresso with foamed milk	1.95	2.50
Caffe Latte	Espresso with steamed milk	1.95	2.50
Mochaccino	A chocolate cappuccino	2.25	2.75
Extra Espresso Shot		1.00	

Tea 16 oz. 1.50

We use a variety of flavorful teas from Leaves in San Francisco. We have herbal, green, and black teas.

DESSERTS

Pecan Chocolate Chip Cookie	1.25
Peanut Butter Cookie	
Chocolate Cookie	
Sugar Cookie	
Fig Bars	
Minted Lemon Cooler	.45
Chocolate Cupcakes	2.50
Bread Pudding	
Fruit Tarts	2.85

BREADS

Baguette	1.95	
Ciabatta	1.50 roll	3.00 round
Olive	1.50 roll	4.50 round
Nearly Whole Wheat		4.00 round
Walnut Wheat		4.25 round
Walnut Wheat Raisin		4.50 round
Brioche		5.25 sandwich
Rye		5.00 sandwich
Challah (Friday Only)		5.00

CATERING

The Bread Line caters breakfast, lunch and business events, both formal and informal. Call to inquire.

822-0622

the Bread line

the Bread line



The Bread line

introduces a menu inspired by street foods from throughout the world, all authentically recreated here in a ready-to-eat form. Using the best and the healthiest traditional fast foods—topped, rolled, folded, and stuffed breads—we are serving meals that have been eaten and enjoyed for hundreds of years. We use the best and freshest ingredients, and prepare our foods to maximize their nutritional value.

For breakfast, the Bread line will serve naturally leavened breads and pastries made from scratch and baked first thing in the morning. We offer freshly-baked sourdough breads, bagels boiled and hearth-baked, croissants and Danish with house-made fillings, English muffins crunchy with sunflower seeds—all proofed slowly to develop full grainy flavors.

For lunch, we prepare traditional stuffed breads—Spanish empanadas and Italian calzones. We make grilled breads like the piadina from northern Italy, flatbreads, pizzas, and sandwiches made on the Breadline's ciabattina baked throughout the lunch hours.

Indeed, we make absolutely everything we serve right here—fresh, of course, every day. The Bread line is housed in a 3500 square foot open bakery where customers can watch everything being made. Here on Pennsylvania Avenue, we are preparing foods that are new to the fast food culture, but really quite authentic and traditional.

1751 pennsylvania avenue, nw
washington, dc 20006

voice: 202.822.8900 fax: 202.822.8256

monday through friday, 7am to 6pm

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