

Cafe Brio

weekend brunch menu

saturday & sunday 8:00 - 3:00

fresh orange juice	6 / 9	prosecco mimosa	11
brio benedict	17	croque madame	15.50
2 poached eggs* & Niman Ranch ham on a toasted Brio croissant w/ hollandaise sauce		Niman ham, gruyère & emmental cheese grilled open face on Brio levain w/ a poached egg* on top	
california benedict	17	asparagus croque madame	14.75
2 poached eggs*, avocado & tomato on a toasted Brio croissant w/ hollandaise sauce		blanched asparagus w/ tomato leek confit, mornay, emmental & gruyère on levain.	
andouille sausage & eggs	19.50	quiche & salad	12
housemade Cajun sausage, cheddar corn grits and 2 fried eggs*		market: seasonal vegetables, or lorraine: Niman Ranch bacon & onion both w/ emmental cheese, small salad	
huevos rancheros con lengua	22.50	humboldt brunch burger WF*	21.50
WF fried eggs*, black beans, corn tortillas, roasted pepper sauce, Humboldt Grass Fed lengua, cotija & avocado, hot sauce		char-grilled fresh-ground Humboldt Grass Fed beef* topped w/ a fried egg* on a Brio brioche bun, lettuce, tomato, pickle, 1000 island dressing; choice of hash browns or salad	
eggs brian WF	17	cheesburger w/ emmental swiss	23.50
2 poached eggs* over crispy hash brown potatoes, topped w/ Niman Ranch ham & hollandaise sauce			
brio classic	16.75		
2 eggs* any style on toasted Brio levain or croissant, choice of Niman ham or bacon			
greens & eggs WF	11 / 12		
Little River greens braised w/ onion & garlic, topped w/ 1 or 2 eggs* any style			
add order of Brio levain	2.75		
tofu, greens & potatoes V*, WF	15.75		
Tofu Shop tofu, local braised greens & crispy hash brown potatoes			
add avocado	3.95		
asparagus omelette WF*	17		
3 organic eggs* w/ blanched asparagus, housemade ricotta salata cheese & herbed radishes, served w/ toast & jam			
sourdough waffle	14.25		
seasonal fruit compote, butter, pure maple syrup, whipped cream			

WF - wheat-free WF* - wheat-free option available
V - vegan V* - vegan option available

no substitutions, additions
or deletions – thank you

everything is prepared fresh daily according to anticipated demand; our apologies if we are temporarily out of something

we use only organic Petaluma eggs, Niman Ranch ham & bacon, & make our own sausages from humanely raised meats
all produce, butter, flour and sugar are always organic. we bake all our pastries in-house, and bread at Brio Breadworks.

1.5% Employee Benefits surcharge will be added to all transactions to provide Health benefits for all eligible employees

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

grab'n'go sandwiches available at 11:30

turkey & swiss	9.25
Diestel turkey, emmental, dijon, greens on a Brio baguette	
ham & swiss	8.95
Niman ham, emmental, dijon, greens on a Brio baguette	
avocado grove	13
Cypress Grove chevre, avocado & caramelized onion on a Brio focaccia roll	

brunch side orders

Niman Ranch bacon	5.15
Niman Ranch ham	4.60
sautéed greens	6.15
hash brown potatoes	5.15
avocado	3.95
levain toast	5.15
Cypress Grove chevre	2.30
hollandaise	4.25
100% pure maple syrup	3.85
local organic butter	1.55
jam	1.30

