

# Cafe Brio

## weekend brunch menu

saturday & sunday 8:00 - 3:00

|                                                                                               |               |                                                                                                                |       |
|-----------------------------------------------------------------------------------------------|---------------|----------------------------------------------------------------------------------------------------------------|-------|
| <b>fresh orange juice</b>                                                                     | 6 / 9         | <b>prosecco mimosa</b>                                                                                         | 11    |
| <b>brio benedict</b>                                                                          | 19.25         | <b>croque madame</b>                                                                                           | 17.75 |
| 2 poached eggs* & Niman Ranch ham on a<br>toasted Brio croissant w/ hollandaise               |               | Niman ham, gruyère & emmental cheese<br>grilled open face on Brio levain w/<br>a poached egg* on top           |       |
| <b>california benedict</b>                                                                    | 19.25         | <b>quiche &amp; salad</b>                                                                                      | 13.50 |
| 2 poached eggs*, avocado & tomato on a<br>toasted Brio croissant w/ hollandaise               |               | market: seasonal vegetables, or<br>lorraine: Niman Ranch bacon & onion<br>both w/ emmental cheese, small salad |       |
| <b>carnitas &amp; polenta</b> WF                                                              | 14            | <b>herb &amp; cheese omelette</b> WF*                                                                          | 18    |
| pork belly carnitas w/ grilled polenta, fried<br>egg*, chili aioli & salsa verde              |               | 3 organic eggs*, emmental & gruyère cheeses,<br>fresh herbs, served w/ Brio levain & jam                       |       |
| <b>greens, grits &amp; egg</b> WF                                                             | 12.25         | <b>asparagus &amp; chevre omelette</b>                                                                         | 19    |
| cheddar grits, braised greens, soft egg* & chili<br>aioli                                     |               | house omelette w/ steamed asparagus, lemon<br>herb chevre, served w/ Brio levain & jam                         |       |
| <b>eggs brian</b> WF                                                                          | 19.25         |                                                                                                                |       |
| 2 poached eggs* over straw potato pie, topped<br>w/ Niman Ranch ham & hollandaise             |               |                                                                                                                |       |
| <b>brio classic</b>                                                                           | 18.50         | <b>grab'n'go sandwiches</b>                                                                                    |       |
| 2 eggs* any style on toasted Brio levain or<br>croissant, choice of Niman ham or bacon        |               | (ready to go in pastry case)<br>available at 11:30                                                             |       |
| <b>greens &amp; eggs</b> WF                                                                   | 12.75 / 14    | <b>turkey &amp; swiss</b>                                                                                      | 10    |
| Little River greens braised w/ garlic, topped<br>w/ 1 or 2 eggs* any style                    |               | house turkey terrine, emmental, dijon, greens<br>on a Brio baguette                                            |       |
| add Brio levain toast                                                                         | 4             | <b>ham &amp; swiss</b>                                                                                         | 9.75  |
| <b>potatoes &amp; eggs</b> WF                                                                 | 12.50 / 13.75 | Niman ham, emmental, dijon, greens<br>on a Brio baguette                                                       |       |
| straw potato pie, topped w/ 1 or 2 eggs* any<br>style                                         |               | <b>avocado grove</b>                                                                                           | 13.75 |
| add Brio levain toast                                                                         | 4             | Cypress Grove chevre, avocado &<br>caramelized onion on a Brio focaccia roll                                   |       |
| <b>tofu, greens &amp; potatoes</b> V*                                                         | 18            |                                                                                                                |       |
| smoked chili tofu, local braised greens &<br>straw potato pie                                 |               |                                                                                                                |       |
| add avocado                                                                                   | 4             |                                                                                                                |       |
| <b>sourdough waffle</b>                                                                       | 16.50         | <b>brunch side orders</b>                                                                                      |       |
| seasonal fruit compote, house-whipped butter,<br>pure maple syrup, & house-made whipped cream |               | Niman Ranch bacon                                                                                              | 6.00  |
| <b>“bacon” &amp; eggs</b> WF                                                                  | 16.25         | Niman Ranch ham                                                                                                | 5.50  |
| crispy braised pork belly w/ straw potato pie<br>& eggs* any style                            |               | straw potato pie                                                                                               | 6.50  |
|                                                                                               |               | sautéed greens                                                                                                 | 7.00  |
|                                                                                               |               | avocado                                                                                                        | 4.00  |
|                                                                                               |               | levain toast (full order)                                                                                      | 7.00  |
|                                                                                               |               | Cypress Grove chevre                                                                                           | 2.85  |
|                                                                                               |               | hollandaise                                                                                                    | 4.85  |
|                                                                                               |               | 100% pure maple syrup                                                                                          | 4.15  |

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.

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

