

# Cafe Brio

## weekend brunch menu

saturday & sunday 8:00 - 3:00

|                                                                                                                      |               |                                                                                                                                  |              |
|----------------------------------------------------------------------------------------------------------------------|---------------|----------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>fresh orange juice</b>                                                                                            | 6 / 9         | <b>prosecco mimosa</b>                                                                                                           | 11           |
| <b>brío benedict</b>                                                                                                 | 22.50         | <b>chicken apple fennel sausage &amp; eggs</b>                                                                                   | 22           |
| 2 poached eggs* & Niman Ranch ham on a toasted Brio croissant w/ hollandaise                                         |               | house-made sausage, pickled jalapeño & potato hash, whole grain mustard hollandaise & fried eggs <b>WF</b>                       |              |
| <b>california benedict</b>                                                                                           | 22.50         | <b>smoked salmon waffle</b>                                                                                                      | 18           |
| 2 poached eggs*, avocado & tomato on a toasted Brio croissant w/ hollandaise                                         |               | sourdough black pepper waffle w/ smoked salmon chèvre mousse, pickled onion & cucumber                                           |              |
| <b>smoked salmon benedict</b>                                                                                        | 23.50         | <b>sourdough potato pancake</b>                                                                                                  | 14.25        |
| 2 poached eggs*, smoked salmon lox, avocado, capers, lemon dill olive oil on a toasted Brio croissant w/ hollandaise |               | shredded potato, sourdough batter, served w/ crème fraîche, chives & a fried egg* <b>add bacon crumble</b>                       | <b>+3.50</b> |
| <b>carnitas &amp; polenta</b> <b>WF</b>                                                                              | 17.50         | <b>croque madame</b>                                                                                                             | 18.25        |
| pork carnitas w/ grilled polenta, fried egg*, chili aioli & house salsa                                              |               | Niman ham, mornay sauce, gruyère & emmental cheese, grilled open face on Brio levain w/ a poached egg* on top                    |              |
| <b>greens, grits &amp; egg</b> <b>WF</b>                                                                             | 15.75         | <b>quiche &amp; salad</b>                                                                                                        | 15           |
| cheddar grits, braised greens, poached egg* & chili aioli                                                            |               | <b>market:</b> seasonal vegetables, <b>or</b> <b>lorraine:</b> Niman Ranch bacon & onion both w/ emmental cheese, small salad    |              |
| <b>eggs brian</b> <b>WF</b>                                                                                          | 22.50         | <b>wild mushroom custard omelette</b>                                                                                            | 22           |
| 2 poached eggs* over straw potato pie, topped w/ Niman Ranch ham & hollandaise                                       |               | 3 organic eggs*, chanterelle custard, Pt. Reyes Toma, pea shoots w/ lemon & olive oil, served w/ Brio levain & jam <b>WF</b>     |              |
| <b>brío classic</b>                                                                                                  | 19.50         | <b>brío omelette</b> <b>WF*</b>                                                                                                  | 20           |
| 2 eggs* any style on toasted Brio levain or croissant, choice of Niman ham or bacon                                  |               | 3 organic eggs*, Pt. Reyes Toma cheese, pea shoot salad, served w/ Brio levain toast & jam                                       |              |
| <b>greens &amp; eggs</b> <b>WF</b>                                                                                   | 13 / 14.50    | <b>bacon, shallot, &amp; chanterelle frittata</b>                                                                                | 19           |
| local greens braised w/ garlic, topped w/ 1 or 2 eggs* any style                                                     |               | baked omelette w/ bacon, shallots, Pt. Reyes Toma, topped w/ local chanterelles, crispy brussels sprouts & chili aioli <b>WF</b> |              |
| <b>potatoes &amp; eggs</b> <b>WF</b>                                                                                 | 13.25 / 14.75 | <b>brunch side orders</b>                                                                                                        |              |
| straw potato pie, topped w/ 1 or 2 eggs* any style                                                                   |               | Niman Ranch bacon                                                                                                                | 6.00         |
| <b>brío levain toast</b>                                                                                             | 4 / 7         | Niman Ranch ham                                                                                                                  | 5.50         |
| house-made sourdough, half order or full order                                                                       |               | bacon crumble                                                                                                                    | 3.50         |
| <b>smoked chili tofu &amp; polenta</b> <b>V</b>                                                                      | 16.75         | straw potato pie                                                                                                                 | 9.00         |
| w/ local pea shoot salad, salsa verde, & vegan chili aioli                                                           |               | sautéed greens                                                                                                                   | 9.00         |
| <b>add avocado</b>                                                                                                   | <b>+5</b>     | avocado                                                                                                                          | 5.00         |
| <b>add egg*</b>                                                                                                      | <b>+3</b>     | Cypress Grove chèvre                                                                                                             | 2.85         |
| <b>sourdough waffle</b>                                                                                              | 17.25         | hollandaise                                                                                                                      | 4.85         |
| seasonal fruit, house-whipped butter, pure maple syrup, & house-made whipped cream                                   |               | 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.

