

Cafe Brio

weekend brunch menu

saturday & sunday 8:00 - 3:00

fresh orange juice	6 / 9	prosecco mimosa	11
brio benedict	22	smoked salmon waffle	17
2 poached eggs* & Niman Ranch ham on a toasted Brio croissant w/ hollandaise		sourdough black pepper waffle w/ smoked salmon chèvre mousse, pickled onion & cucumber	
california benedict	22	sourdough potato pancake	14.25
2 poached eggs*, avocado & tomato on a toasted Brio croissant w/ hollandaise		shredded potato, sourdough batter, served w/ crème fraîche, chives & a fried egg*	
smoked salmon benedict	23	add bacon crumble	+2
2 poached eggs*, smoked salmon lox, avocado, capers, lemon dill olive oil on a toasted Brio croissant w/ hollandaise		croque madame	18.25
carnitas & polenta WF	17	Niman ham, gruyère & emmental cheese grilled open face on Brio levain w/ a poached egg* on top	
pork carnitas w/ grilled polenta, fried egg*, chili aioli & house salsa		quiche & salad	15
greens, grits & egg WF	15.25	market: seasonal vegetables, or lorraine: Niman Ranch bacon & onion both w/ emmental cheese, small salad	
cheddar grits, braised greens, poached egg* & chili aioli		herb & cheese omelette WF*	18.25
eggs brian WF	22	3 organic eggs*, emmental & gruyère cheeses, fresh herbs, served w/ Brio levain & jam	
2 poached eggs* over straw potato pie, topped w/ Niman Ranch ham & hollandaise		spring omelette WF*	19
brio classic	19.50	3 organic eggs*, Pt. Reyes Toma, pea shoot & arugula salad, served w/ Brio levain toast & jam	
2 eggs* any style on toasted Brio levain or croissant, choice of Niman ham or bacon		brunch side orders	
greens & eggs WF	13 / 14.50	Niman Ranch bacon	6.00
Little River greens braised w/ garlic, topped w/ 1 or 2 eggs* any style		Niman Ranch ham	5.50
add Brio levain toast	+4	straw potato pie	8.00
potatoes & eggs WF	13 / 14.50	sautéed greens	9.00
straw potato pie, topped w/ 1 or 2 eggs* any style		avocado	5.00
add Brio levain toast	+4	Cypress Grove chèvre	2.85
smoked chili tofu & polenta V	16.25	hollandaise	4.85
w/ local pea shoot salad, salsa verde, & vegan chili aioli		100% pure maple syrup	4.15
add avocado	+5		
add egg*	+2		
sourdough waffle	16.85		
seasonal fruit, house-whipped butter, pure maple syrup, & house-made whipped cream			

We warmly welcome you into our cafe for a meal that strengthens the connections within our local food culture. Our menu is carefully crafted around our region's produce & organic ingredients.

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no substitutions, additions or deletions – thank you

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

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.

