

# Cafe Brio

## weekend brunch menu

saturday & sunday 8:30 - 2:30

<b>fresh orange juice</b>	6 / 9	<b>prosecco mimosa</b>	11
<b>brio benedict</b>	19.50	<b>smoked salmon waffle</b>	17
2 poached eggs* & Niman Ranch ham on a toasted Brio croissant w/ hollandaise		sourdough black pepper waffle w/ smoked salmon chèvre mousse, pickled onions & cucumber	
<b>california benedict</b>	19.50	<b>sourdough potato pancake</b>	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*	
<b>smoked salmon benedict</b>	19.50	<b>add bacon crumble</b>	+2
2 poached eggs*, smoked salmon lox, avocado, capers, lemon dill olive oil on a toasted Brio croissant w/ hollandaise		<b>croque madame</b>	18.25
<b>carnitas &amp; polenta</b> WF	15	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		<b>quiche &amp; salad</b>	13.75
<b>greens, grits &amp; egg</b> WF	15	market: seasonal vegetables, or lorraine: Niman Ranch bacon & onion both w/ emmental cheese, small salad	
cheddar grits, braised greens, poached egg* & chili aioli		<b>herb &amp; cheese omelette</b> WF*	18.25
<b>eggs brian</b> WF	19.50	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		<b>spinach &amp; gruyère custard omelette</b>	19
<b>brio classic</b>	18.75	3 organic eggs*, filled w/ spinach & gruyère custard, served w/ Brio levain toast & jam WF*	
2 eggs* any style on toasted Brio levain or croissant, choice of Niman ham or bacon		<b>grab'n'go sandwiches</b>	
<b>greens &amp; eggs</b> WF	13 / 14.25	limited quantity daily	
Little River greens braised w/ garlic, topped w/ 1 or 2 eggs* any style		(ready to go in pastry case)	
<b>add Brio levain toast</b>	+4	available at 11:30	
<b>potatoes &amp; eggs</b> WF	12.75 / 14	<b>turkey &amp; swiss</b>	10
straw potato pie, topped w/ 1 or 2 eggs* any style		house turkey terrine, emmental, dijon, greens on a Brio baguette	
<b>add Brio levain toast</b>	+4	<b>ham &amp; swiss</b>	9.75
<b>smoked chili tofu &amp; polenta</b> V	16	Niman ham, emmental, dijon, greens on a Brio baguette	
w/ local pea shoot salad, salsa verde, & vegan chili aioli		<b>avocado grove</b>	13.85
<b>add avocado</b>	+4	Cypress Grove chevre, avocado & caramelized onion on a Brio focaccia roll	
<b>add egg*</b>	+2	<b>brunch side orders</b>	
<b>sourdough waffle</b>	16.85	Niman Ranch bacon	6.00
seasonal fruit, house-whipped butter, pure maple syrup, & house-made whipped cream		Niman Ranch ham	5.50
WF - wheat-free    WF* - wheat-free option available		straw potato pie	6.50
V - vegan            V* - vegan option available		sautéed greens	7.00
		avocado	4.00
		Cypress Grove chevre	2.85
		hollandaise	4.85
		100% pure maple syrup	4.15

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.

