

Cafe Brio

weekend brunch menu

saturday & sunday 8:00 - 3:00

fresh orange juice	6 / 9	prosecco mimosa	11
brio benedict	22.50	smoked salmon waffle	18
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	22.50	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	23.50	add bacon crumble	+3.50
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	17.50	Niman ham, mornay sauce, 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		caprese croque madame	18.25
greens, grits & egg WF	15.75	local tomatoes, mornay sauce, mozzarella, parmesan, basil pesto aioli, grilled open face on Brio levain w/ a poached egg* on top	
cheddar grits, braised greens, poached egg* & chili aioli		quiche & salad	15
eggs brian WF	22.50	market: seasonal vegetables, or lorraine: Niman Ranch bacon & onion both w/ emmental cheese, small salad	
2 poached eggs* over straw potato pie, topped w/ Niman Ranch ham & hollandaise		summer omelette WF*	19.50
brio classic	19.50	3 organic eggs*, basil pesto, cherry tomatoes, pea shoots, emmental & gruyère cheese, served w/ Brio levain & jam	
2 eggs* any style on toasted Brio levain or croissant, choice of Niman ham or bacon		brio omelette WF*	21
greens & eggs WF	13 / 14.50	3 organic eggs*, Pt. Reyes Toma cheese, pea shoot salad, served w/ Brio levain toast & jam	
local greens braised w/ garlic, topped w/ 1 or 2 eggs* any style		bacon, shallot, & toma frittata	19
potatoes & eggs WF	13.25 / 14.75	baked omelette w/ bacon, shallots, Pt. Reyes Toma, topped w/ cherry tomatoes, baby greens, lemon juice & olive oil WF	
straw potato pie, topped w/ 1 or 2 eggs* any style		brunch side orders	
brio levain toast	4 / 7	Niman Ranch bacon	6.00
house-made sourdough, half order or full order		Niman Ranch ham	5.50
smoked chili tofu & polenta V	16.75	bacon crumble	3.50
w/ local pea shoot salad, salsa verde, & vegan chili aioli		straw potato pie	9.00
add avocado	+5	sautéed greens	9.00
add egg*	+3	avocado	5.00
sourdough waffle	17.25	Cypress Grove chèvre	2.85
seasonal fruit, house-whipped butter, pure maple syrup, & house-made whipped cream		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.

