

Cafe Brio Brunch

Saturday and Sunday 8 - 2:30

Fresh Orange Juice 4.75 7.85
squeezed to order 7 oz. 16 oz.

Prosecco Mimosa 9.00
Prosecco & fresh Orange Juice

Brio Benedict 11.85

two poached organic eggs & Niman Ranch ham,
on a toasted croissant with hollandaise

California Benedict 11.85

two poached eggs, avocado (& tomato)
on a toasted croissant with hollandaise

Eggs Brian 10.85

two poached organic eggs over country potatoes
with Niman Ranch ham & hollandaise

Brio Classic 10.85

two poached organic eggs on toasted croissant or levain,
with Niman Ranch ham or bacon

Sausage & Eggs Special 12.50

house made sausage & two organic eggs, in a
style per chef's fancy: see blackboard

Chef's Omelette 10.85

three organic eggs in a weekly special, toast or potatoes

Seasonal Brunch Salad 9.75

a medley of local greens & seasonal produce

We bake fresh daily according to anticipated
demand, so please understand that some
items may become SOLD OUT until tomorrow.

No Substitutions Please,
No Additions or Deletions, Thank-You

Muesli cup / bowl 4.85 / 6.55

fresh grated apples, house yogurt, rolled oats, toasted
almonds & seasonal fruit (wheat-free)

Greens & Eggs 6.75 / 7.75

sautéed market greens with poached eggs

Brio Basic 6.85 / 7.85

1 or 2 Poached eggs on toasted levain or croissant

Quiche Forestière 8.25

Niman Ranch bacon & ham, mushrooms,
Emmental & Gruyère cheese

Market Quiche 8.25

seasonal Vegetables from local farms,
Emmental & Gruyère cheese

Croissant Bread Pudding 6.25

Chicken Puff Pie 14.35

roasted Mary's chicken with seasonal vegetables &
mushrooms in a white wine cream sauce, puff pastry
crown, small salad

Croque Monsieur 10.55

Gruyère & Emmental cheeses & Niman Ranch
ham, grilled on Levain with cornichon pickles

Croque Madame 11.50

as above topped with a poached egg

Mushroom Madame 11.50

wild & tame mushrooms in place of ham, above

Turkey Melt 10.95

Diestel Turkey, Emmental, Mornay, mushrooms,
caramelized onions, panini grilled on Levain