

Cafe Brio Brunch

saturday and sunday 8 - 2:30

fresh orange juice 4.75 7.85
squeezed to order 7 oz. 12 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 11.35

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
see blackboard for today's special

chef's omelette 10.85

three organic eggs in a weekly special, toast
see blackboard for today's special

seasonal salad 12.00

a medley of local greens & seasonal produce

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
one or two poached eggs, toasted levain or croissant

quiche 8.75
market: seasonal vegetables from local farms,
emmental & gruyère cheese
forestière: niman ranch bacon & ham, mushrooms,
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
croque monsieur topped with a poached egg

mushroom madame 11.50
as above, with mushrooms instead of ham

reuben 12.85
niman ranch corned beef, bubbe's sauerkraut,
house 1000 islands, grilled on rye w/ cornichons

we bake fresh daily according to anticipated
demand, so please understand if some
items are SOLD OUT until tomorrow.

please, no substitutions
no additions or deletions, thank-you