

Cafe Brio

weekend brunch menu

saturday & sunday 8:00 - 3:00

fresh orange juice	6 / 9	prosecco mimosa	11
brio benedict	18.25	croque madame	16.75
2 poached eggs* & Niman Ranch ham on a toasted Brio croissant w/ hollandaise sauce		Niman ham, gruyère & emmental cheese grilled open face on Brio levain w/ a poached egg* on top	
california benedict	18.25	truffle cauliflower croque madame	15.25
2 poached eggs*, avocado & tomato on a toasted Brio croissant w/ hollandaise sauce		roasted cauliflower, truffle mornay, emmental & gruyère, grilled open face on levain w/ a poached egg* topped w/ local baby greens & toasted almonds	
andouille sausage & eggs	21	quiche & salad	12.75
housemade Cajun sausage, cheddar corn grits w/ creole red gravy & 2 fried eggs*		market: seasonal vegetables, or lorraine: Niman Ranch bacon & onion both w/ emmental cheese, small salad	
chanterelles, greens, grits & eggs	20	humboldt brunch burger	23.25
wild local mushrooms w/ cheddar grits, braised greens, soft egg* & chili aioli		char-grilled fresh-ground Humboldt Grass Fed beef* topped w/ a fried egg* on a Brio brioche bun, lettuce, tomato, pickle, 1000 island dressing; choice of hash browns or salad	
eggs brian WF	18.25	cheeseburger w/ emmental swiss	25.25
2 poached eggs* over crispy hash brown potatoes, topped w/ Niman Ranch ham & hollandaise sauce			
brio classic	17.50		
2 eggs* any style on toasted Brio levain or croissant, choice of Niman ham or bacon			
greens & eggs WF	12 / 13		
Little River greens braised w/ onion & garlic, topped w/ 1 or 2 eggs* any style			
add Brio levain toast	2.75		
tofu, greens & potatoes V*, WF	17		
Tofu Shop tofu, local braised greens & crispy hash brown potatoes			
add avocado	4		
chanterelle & chevre omelette	18		
3 organic eggs* w/ wild local mushrooms, roasted shallots, Cypress Grove chevre, served w/ Brio levain & jam			
sourdough waffle	15.50		
seasonal fruit compote, butter, pure maple syrup, & whipped cream			
“bacon” & eggs WF	15.50		
crispy braised pork belly w/ hash browns & eggs* any style			
WF - wheat-free	WF* - wheat-free option available		
V - vegan	V* - vegan option available		

grab'n'go sandwiches available at 11:30

turkey & swiss	9.50
Diestel turkey, emmental, dijon, greens on a Brio baguette	
ham & swiss	9.25
Niman ham, emmental, dijon, greens on a Brio baguette	
avocado grove	13
Cypress Grove chevre, avocado & caramelized onion on a Brio focaccia roll	

brunch side orders

Niman Ranch bacon	5.50
Niman Ranch ham	5.00
sautéed greens	6.50
hash brown potatoes	5.50
avocado	4.00
levain toast	5.50
Cypress Grove chevre	2.50
hollandaise	4.50
100% pure maple syrup	4.00

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.

