
PRIVATE EVENTS MENU

BIRTHDAYS

ANNIVERSARIES

HOLIDAYS

COCKTAIL PARTIES

LUNCHEONS

BUSINESS MEETINGS

BRIDAL LUNCHEONS & SHOWERS

GRADUATIONS

FAMILY GATHERINGS

MITZVAHS

BrioItalian.com

5-17-A

BRIO 

PARTIES & EVENTS

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WELCOME TO BRIO

Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.



ALISON PETERS
EXECUTIVE CHEF, BRIO TUSCAN GRILLE

PLANNING YOUR EVENT

Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

GUIDELINES

GUEST COUNT

Please provide final guest count three (3) business days prior to your event. For parties over 15 guests, we will provide one check for your entire party.

DEPOSITS, FEES & TAXES

At Brio, room charges & minimums vary by location for private event space. Your Brio Event Coordinator will let you know if there is a deposit to reserve your event date. Pricing does not reflect service charges or staff gratuity. Applicable state and local taxes will be added to all food & beverage charges.

CUSTOMIZED MENU CARDS

Brio is pleased to design a custom menu card for your special event when applicable.

ADDITIONAL ARRANGEMENTS

Guests must secure prior approval before bringing in any outside food and/or beverage. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Valet, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

CANCELLATION FEES

(Applies to locations with private dining rooms)
Cancellation fees vary from location to location. Please ask your Brio Event Coordinator for their specific policy.

SELECT YOUR EVENT PACKAGES

APPETIZERS

Select one of our chef-inspired appetizers to add to your meal or your event package. If you wish to offer appetizers only, we will assist you in creating a menu.

BAR SERVICE

You can decide on specific alcoholic drinks to be served for your event or allow your guests to select drinks from our bar menu.

DESSERT

Select individual desserts to enhance your dining experience.

PLATED MENUS

(Recommended for parties of 25 or fewer guests.)
Your guests select individually plated salads and entrées.

FAMILY-STYLE MENUS

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family style on platters for each table.

EVENT PLANNER

Let us help you host the perfect event. Whether your planning a wedding shower, a work luncheon, or a simple get together, we are here to help every step of the way. To get started, fill out the information below.

SELECT YOUR EVENT PACKAGE

DATE OF EVENT: _____ BRIO EMAIL ADDRESS: _____
 # OF GUESTS FOR EVENT: _____ PHONE #: _____
 R.S.V.P. FINAL # BY: _____ EVENT NAME: _____
 EVENT COORDINATOR: _____

PACKAGE SELECTION

APPETIZER SELECTION(S): _____

SOUP/ SALAD SELECTION(S): _____

ENTRÉE SELECTION(S): _____

SIDE DISH SELECTION(S): _____

DESSERT SELECTION(S): _____

BEVERAGE SELECTION(S): _____

SPECIAL REQUESTS/NEEDS FOR EVENT: _____

BAR SERVICE

You can decide on a specific beverage package to be served for your event or allow your guests to select drinks from our bar menu.

PACKAGE DESCRIPTIONS

CASH BAR
 Drinks are paid for by your guests when ordered.

HOST BAR
 Drinks are priced à la carte and are tracked by the bartender throughout your event.

WINE SERVICE
 Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. You will be charged for each bottle opened.

HOST BAR DRINK SELECTIONS

BOTTLED DOMESTIC BEER	4.25	CALL MARTINI	9.50
BOTTLED CRAFT BEER	5.75 - 6.95	PREMIUM MARTINI	10.50
BOTTLED IMPORTS	5.25 - 5.75	ROCKS (HOUSE POUR)	6.75
NON-ALCOHOLIC BEER	4.00	ROCKS - CALL DRINKS	8.25
MIXED DRINKS (HOUSE POUR)	6.00	ROCKS - PREMIUM	9.25
CALL DRINKS (MIXED)	7.50	WINE BY THE GLASS	7.50 - 13.00
PREMIUM DRINKS (MIXED)	8.50	SODA	3.00
HOUSE MARTINI	8.00	BOTTLED WATER	
		Small/Large	3.00 - 5.00

BAR PACKAGE SELECTIONS

PREMIUM PACKAGE Premium Liquors Imported & Domestic Beers House Wines Sodas Juices Bottled Water		BEER & WINE PACKAGE Imported & Domestic Beers • House Wines Sodas • Juices • Bottled Water	
TWO HOURS	28	TWO HOURS	18
THREE HOURS	32	THREE HOURS	24
FOUR HOURS	36	FOUR HOURS	30
(Hour pricing based on a per person cost.)		(Hour pricing based on a per person cost.)	
STANDARD BEVERAGE PACKAGE	5	CASH BAR PACKAGE	
Assorted Fruit Juices Assorted Sodas Lemonade Milk Coffee Iced Tea (Pricing based on a per person cost.)		Guest have access to entire Bar Selections (This package requires a \$75.00 Bartender Fee. Cash bar prices available upon request.)	

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

Prices do not include tax and service charge and are subject to change.

APPETIZERS & DESSERTS

Enhance your event with one of our chef-inspired appetizers.

LUNCH PLATED

Create a custom menu from the options below and allow your guest to choose from your selections. Included beverages are iced tea, soft drinks, coffee & hot tea.

APPETIZERS - ADD TO ANY PACKAGE

FAMILY-STYLE APPETIZERS

Serves 10-12

Roasted Garlic, Spinach & Artichoke Dip | 32

Calamari Fritto Misto | 34

Tomato Caprese | 28

Vegetable Crudites | 28

Assorted Cheese Tray | 39

Seasonal Fruit Tray | 28

APPETIZERS BY THE DOZEN

Bruschetta Sampler* | 30

Gorgonzola Crusted Lamb Chops* | 42

Chicken Artichoke Crostini | 20

Tomato Mozzarella Crostini | 18

Bacon Wrapped Shrimp | 40

Jumbo Lump Crab Cakes | 45

Shrimp Cocktail | 38

Crab Stuffed Mushrooms | 38

DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$4.25. Your Brio Event Coordinator is happy to assist you with your dessert choices. After dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to event.

PRANZO A 17.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day

Lobster Bisque | Add 1.00 per guest

SALADS

Caesar Salad

Brio Chopped Salad

Wedge Salad

Kale Caesar | Add 1.00 per guest

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta BRIO

Pasta Alla Vodka

Campanelle Carbonara

Fettuccine Alfredo

ENTRÉE SALADS

Kale Caesar Grande Chicken Salad

Strawberry Balsamic Chicken Salad

CHEF'S SELECT

Grilled Chicken Marsala

Lasagna Bolognese

PRANZO B 19.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day

Lobster Bisque | Add 1.00 per guest

SALADS

Caesar Salad

Brio Chopped Salad

Wedge Salad

Kale Caesar | Add 1.00 per guest

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta BRIO

Pasta Alla Vodka

Campanelle Carbonara

Pasta Pesto

Fettuccine Alfredo

ENTRÉE SALADS

Kale Caesar Grande Chicken Salad

Kale Caesar Grande Salmon Salad*

Strawberry Balsamic Chicken Salad

CHEF'S SELECT

Grilled Chicken Marsala

Grilled Salmon Fresca*

Chicken Limone

Lasagna Bolognese

Chicken Milanese

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DINNER PLATED

Create a custom menu from the options below and allow your guest to choose from your selections.

CENA A 25.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day
Lobster Bisque | Add 1.00 per guest

SALADS

Caesar Salad
Brio Chopped Salad
Wedge Salad
Kale Caesar | Add 1.00 per guest

ENTRÉES (Select Two, One Entrée Per Guest)

PASTA

Pasta Brio
Pasta Alla Vodka
Campanelle Carbonara
Pasta Pesto
Fettuccine Alfredo

CHEF'S SELECT

Lasagna Bolognese
Chicken Milanese
Shrimp Mediterranean
Grilled Chicken Marsala
Chicken Limone

CENA B 28.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day
Lobster Bisque | Add 1.00 per guest

SALADS

Caesar Salad
Brio Chopped Salad
Wedge Salad
Kale Caesar | Add 1.00 per guest

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

Spicy Black Pepper Shrimp | 5.95
Jumbo Lump Crab Cake | 7.25
Grilled Jumbo Shrimp | 5.95
Broiled Lobster Tail | 9.95

ENTRÉES (Select Three, One Entrée Per Guest)

PASTAS

Pasta Brio
Pasta Alla Vodka
Campanelle Carbonara
Pasta Pesto
Fettuccine Alfredo

CHEF'S SELECT

Lasagna Bolognese
Chicken Milanese
Shrimp Mediterranean
Jumbo Lump Crab Cakes
Chicken Limone
Grilled Salmon Fresca*

GRILLE

All items come with Yukon Gold mashed potatoes & roasted vegetables.

Grilled Chicken Marsala
Tuscan Grilled Pork Chop* (Single)
Gorgonzola Crusted Beef Medallions*

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CENA C 33.95 per person

STARTERS (Select Two)

SOUPS

Soup Of The Day
Lobster Bisque | Add 1.00 per guest

SALADS

Caesar Salad
Brio Chopped Salad
Wedge Salad
Kale Caesar | Add 1.00 per guest

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

Spicy Black Pepper Shrimp | 5.95
Jumbo Lump Crab Cake | 7.25
Grilled Jumbo Shrimp | 5.95
Broiled Lobster Tail | 9.95
Mushroom Marsala Sauce | 1.95
Gorgonzola Crust | 2.50

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta Brio
Pasta Alla Vodka
Campanelle Carbonara
Pasta Pesto
Fettuccine Alfredo

CHEF'S SELECT

Lasagna Bolognese
Chicken Milanese
Shrimp Mediterranean
Jumbo Lump Crab Cakes
Chicken Limone
Grilled Salmon Fresca*

GRILLE

All items come with Yukon Gold mashed potatoes & roasted vegetables.

Grilled Chicken Marsala
Tuscan Grilled Pork Chops* (Double)
Gorgonzola Crusted Beef Medallions*
6 oz. Filet Mignon*
Seasonal Fresh Catch

CENA D 38.95 per person

STARTERS (Select Two)

SOUPS

Soup Of The Day
Lobster Bisque | Add 1.00 per guest

SALADS

Caesar Salad
Brio Chopped Salad
Wedge Salad
Kale Caesar | Add 1.00 per guest

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

Spicy Black Pepper Shrimp | 5.95
Jumbo Lump Crab Cake | 7.25
Grilled Jumbo Shrimp | 5.95
Broiled Lobster Tail | 9.95
Mushroom Marsala Sauce | 1.95
Gorgonzola Crust | 2.50

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta Brio
Pasta Alla Vodka
Campanelle Carbonara
Pasta Pesto
Fettuccine Alfredo

CHEF'S SELECT

Lasagna Bolognese
Chicken Milanese
Shrimp Mediterranean
Jumbo Lump Crab Cakes
Chicken Limone
Grilled Salmon Fresca*

GRILLE

All items come with Yukon Gold mashed potatoes & roasted vegetables.

Grilled Chicken Marsala
Tuscan Grilled Pork Chops* (Double)
9 oz. Filet Mignon*
14 oz. New York Strip*
Seasonal Fresh Catch

LUNCH FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style amongst you and your guests. Included beverages are iced tea, soft drinks, coffee & hot tea.

CLASSICO 20.95 per person

STARTERS

SALADS (Select One)

Caesar Salad
Brio Chopped Salad
Wedge Salad
Kale Caesar | Add 1.00 per guest

SIDES (Select One)

Yukon Gold Mashed Potatoes
Crispy Fingerling Potatoes
Roasted Vegetables
Grilled Asparagus
Herb Campanelle Pasta

ENTRÉES

PASTA (Select One)

Campanelle Carbonara
Pasta Brio
Fettuccine Alfredo

CHEF'S SELECT & GRILLE (Select One)

Chicken Milanese
Grilled Chicken Marsala
Chicken Limone
Grilled Salmon Fresca*
Lasagna Bolognese

DESSERT (DOLCHINOS) (Select One)

Crème Brûlée
Tiramisu
Seasonal Selection
Caramel Mascarpone Cheesecake

ULTIMO 22.95 per person

STARTERS

SALADS (Select Two)

Caesar Salad
Brio Chopped Salad
Wedge Salad
Kale Caesar | Add 1.00 per guest

SIDES (Select Two)

Yukon Gold Mashed Potatoes
Crispy Fingerling Potatoes
Roasted Vegetables
Grilled Asparagus
Herb Campanelle Pastal

ENTRÉES

PASTA (Select One)

Campanelle Carbonara
Pasta Alla Vodka
Pasta Brio
Fettuccine Alfredo

CHEF'S SELECT & GRILLE (Select Two)

Chicken Milanese
Grilled Chicken Marsala
Chicken Limone
Grilled Salmon Fresca*
Lasagna Bolognese
6oz. Filet Mignon* | Add 5.00 per guest

DESSERT (Select One)

Crème Brûlée
Tiramisu
Seasonal Selection
Caramel Mascarpone Cheesecake

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DINNER FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style amongst you and your guests.

CLASSICO 34.95 per person

SALADS (Select One)

Caesar Salad
Brio Chopped Salad
Wedge Salad
Kale Caesar | Add 1.00 per guest

SIDES (Select One)

Yukon Gold Mashed Potatoes
Crispy Fingerling Potatoes
Roasted Vegetables
Grilled Asparagus
Sicilian Cauliflower
Maple Balsamic Brussels Sprouts
Herb Campanelle Pasta

PASTA ENTRÉES (Select One)

Pasta Brio
Pasta Alla Vodka
Campanelle Carbonara
Fettuccine Alfredo

CHEF'S SELECT ENTRÉES (Select One)

Lasagna Bolognese
Grilled Salmon Fresca*
Jumbo Lump Crab Cakes
Grilled Chicken Marsala
Chicken Limone
Chicken Milanese
Tuscan Grilled Pork Chops*

DESSERT (Select One)

Crème Brûlée
Tiramisu
Seasonal Selection
Caramel Mascarpone Cheesecake

ULTIMO 39.95 per person

SALADS (Select Two)

Caesar Salad
Brio Chopped Salad
Wedge Salad
Kale Caesar | Add 1.00 per guest

SIDES (Select Two)

Yukon Gold Mashed Potatoes
Crispy Fingerling Potatoes
Roasted Vegetables
Grilled Asparagus
Sicilian Cauliflower
Maple Balsamic Brussels Sprouts
Herb Campanelle Pasta

PASTA ENTRÉES (Select One)

Pasta Brio
Pasta Alla Vodka
Campanelle Carbonara
Fettuccine Alfredo

CHEF'S SELECT ENTRÉES (Select Two)

Lasagna Bolognese
Grilled Salmon Fresca*
Jumbo Lump Crab Cakes
Grilled Chicken Marsala
Chicken Limone
Chicken Milanese
Tuscan Grilled Pork Chops*
Gorgonzola Crusted Beef Medallions*
6oz. Filet Mignon* | Add 5.00 per guest

DESSERT (Select Two, One Per Guest)

Crème Brûlée
Tiramisu
Seasonal Selection
Caramel Mascarpone Cheesecake

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BRUNCH & BREAKS

CONTINENTAL BREAKFAST 10.95 per person

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

BREAKFAST

Bagels With Cream Cheese
Croissants
Muffins
Seasonal Fresh Fruit

PLATED BRUNCH 18.95 per person | Buffet available at select locations

STARTERS (Select One)

SOUPS

Soup Of The Day
Lobster Bisque | Add 1.00 per guest

SALADS

Caesar Salad
Brio Chopped Salad
Wedge Salad

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

ENTRÉES (Select Three, One Entrée Per Guest)

BRUNCH

French Toast
Scrambled Eggs & Bacon
Ham & Biscuit Benedict*
Chef's Seasonal Omelette | Limited to parties of 20 or less

PASTA

Pasta Brio
Pasta Pesto
Pasta Alla Vodka
Campanelle Carbonara

CHEF'S SELECT

Grilled Chicken Marsala
Lasagna Bolognese

AFTERNOON BREAK 6.95 per person

SNACKS (Select Three)

Seasonal Fruit Tray
Cookie & Brownie Tray
Chips
Assorted Cheese Tray
Vegetable Crudites
Assorted Desserts

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MENU ITEM DESCRIPTIONS

FAMILY-STYLE APPETIZERS Serves 10 - 12

CALAMARI FRITTO MISTO

Fried golden brown, pepperoncini, aioli, pomodoro

SEASONAL FRESH FRUIT

Chef's seasonal selection

ASSORTED CHEESE TRAY

An assortment of cheeses

ROASTED GARLIC, SPINACH & ARTICHOKE DIP

With Parmesan flatbread

TOMATO & MOZZARELLA CAPRESE

Tomatoes, Mozzarella, field greens, EVOO, balsamic glaze

VEGETABLE CRUDITES

Chef's selection using the freshest vegetables of the season

APPETIZERS BY THE DOZEN

BACON WRAPPED SHRIMP

Jumbo shrimp wrapped in Applewood smoked bacon, creamy horseradish

BRUSCHETTA SAMPLER*

Our signature Tuscan bread topped with Chef's special selection of fresh, house-made toppings

JUMBO LUMP CRAB CAKES

With creamy horseradish

CHICKEN ARTICHOKE CROSTINI

Toasted croutons with grilled chicken, artichoke hearts, red peppers, Parmesan

GORGONZOLA CRUSTED LAMB CHOPS*

Prepared medium

SHRIMP COCKTAIL

Poached jumbo shrimp chilled, house-made cocktail sauce

TOMATO MOZZARELLA CROSTINI

Toasted croutons with Roma tomatoes, fresh Mozzarella, EVOO

CRAB STUFFED MUSHROOMS

Roasted crimini mushrooms, jumbo lump crab meat

SIDES

CRISPY FINGERLING POTATOES

Fried golden brown, herb butter

GRILLED ASPARAGUS

Parmesan

ROASTED VEGETABLES

Chef's seasonal selection

YUKON GOLD MASHED POTATOES

House-made with butter and cream

HERB CAMPANELLE PASTA

Herb butter sauce, Parmesan

SICILIAN CAULIFLOWER

Capers, pepperoncini, pine nuts, bread crumbs

MAPLE BALSAMIC BRUSSELS SPROUTS

Applewood bacon, capers, pecans, Reggiano

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MENU ITEM DESCRIPTIONS

ENTRÉES

JUMBO LUMP CRAB CAKES

Roasted vegetables, crispy fingerling potatoes, red peppers, creamy horseradish

CHICKEN LIMONE

Traditional Piccata style, fresh lemon, white wine, capers

CHICKEN MILANESE

Romano breaded chicken, fresh Mozzarella, pomodoro sauce

GRILLED CHICKEN MARSALA

Herb marinated, mushroom Marsala sauce

GORGONZOLA CRUSTED BEEF MEDALLIONS*

Mushroom Marsala sauce, prepared medium

SHRIMP MEDITERRANEAN

Spicy grilled shrimp, orzo, farro, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette

6 oz. FILET MIGNON*

9 oz. FILET MIGNON*

14 oz. NEW YORK STRIP*

GRILLED SALMON FRESCA*

Grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic

SEASONAL FRESH CATCH*

Selected by our Chef daily

TUSCAN GRILLED PORK CHOPS*

Bone-in, center-cut, marinated in-house

PASTAS

CAMPANELLE CARBONARA

Grilled chicken, bacon, Parmesan, spinach, creamy Alfredo sauce

LASAGNA BOLOGNESE

Authentic Bolognese meat sauce, ricotta, Mozzarella, Alfredo

PASTA ALLA VODKA

Ricotta-filled pasta, crispy pancetta, basil, spicy tomato Parmesan cream sauce

PASTA BRIO

Rigatoni, grilled chicken, seared mushrooms, Parmesan, creamy roasted red pepper sauce

PASTA PESTO

Fresh angel hair, grilled chicken, caramelized onions, spinach, tomatoes, red peppers, Feta, basil, light pesto sauce

FETTUCCINE ALFREDO

SOUP & SALAD

SOUP OF THE DAY

Chef's select soup of the day using the finest and freshest ingredients

LOBSTER BISQUE

Sautéed shrimp garnish

WEDGE SALAD

Gorgonzola, bacon, tomatoes, creamy Parmesan dressing

BRIO CHOPPED SALAD

Chopped greens, tomato, cucumber, red onion, black olives, Feta, red wine vinaigrette

CAESAR SALAD

Brioche croutons

GRILLED SALMON SALAD*

Tomatoes, grilled asparagus, Feta, crispy shoestring potatoes, balsamic vinaigrette

KALE CAESAR GRANDE CHICKEN SALAD

Grilled or crispy chicken, crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

KALE CAESAR SALAD

Crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

KALE CAESAR GRANDE SALMON SALAD*

Crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

BREAKFAST & BRUNCH

SCRAMBLED EGGS & BACON

Brunch potatoes, brioche toast

HAM & BISCUIT BENEDICT*

Poached cage free eggs, ham, biscuit, grilled asparagus, hollandaise

BERRIES & CREAM FRENCH TOAST

Cream cheese stuffed, bacon

CHEF'S SEASONAL OMELETTE

DESSERT

CHEF'S SEASONAL

Ask your server for the seasonal selection

TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa

CRÈME BRÛLÉE

Vanilla bean, caramelized sugar

CARAMEL MASCARPONE CHEESECAKE

Anglaise sauce, vanilla whipped cream

BRIO CHEESECAKE

Caramelized sugar, anglaise sauce, fresh strawberry

Gluten- free menu available upon request

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