

RIO'S SPIKED CAFÉ

BRUNCH MENU

Tapas

Homemade Gravlax Lime
Crème Fraiche, Pickled Red
Onions, Grated Egg, Capers and
Everything Spiced Tuile ... \$14

Beet Salad Citrus, Focaccia
Crumb, Goat Cheese, Herb Salad,
Sherry Vinaigrette ... \$13

Farm Salad Lacinato Kale,
Radicchio, Watermelon Radish,
Aged Balsamic and Oil ... \$11

Brunch Mains

Spiced Duck Hash Crispy Onions
and Potatoes, Sunny-side up
Eggs, Harissa Hollandaise ... \$18

Spanish Bennie Warm Serrano Ham,
Toasted English Muffin, Poached
Farm Egg and Hollandaise ... \$16

Eggs Florentine Sautéed Garlicky
Spinach, Toasted English Muffin,
Poached Farm Egg and Hollandaise
...\$14

Croque Madame Crispy Parisian
Ham Sandwich, Bechamel, topped
with Sunny-side up Egg and Petit
Salad ... \$18

Brandied Apple French Toast
Candied Walnuts, Local Maple
Syrup, Salted Whipped Cream ...
\$15

Buttermilk Pancakes Romanian
Quince Jam, Whipped Creme
Fraiche, Maple Syrup ... \$16

Sides

Breakfast potatoes,
caramelized onions ... \$6

Buttermilk biscuits w/salted
honey butter ... \$3

North Country thick cut bacon ...
\$5

Two eggs any way within reason ...
\$7

Brunch Drinks

Coffee ... \$4

Decaf ... \$4

Espresso ... \$4.00

Latte ... \$6.00

Cappuccino ... \$5.50

Macchiato ... \$4.50

Pukka Organic Herbal teas ... \$4

Orange, cranberry, pineapple,
grapefruit juice ... \$4.00

Tomato juice ... \$4.00

Cocktails/ Bubbles

Prosecco ... \$10

Peach Bellini: Peach Nectar,
Bubbles ... \$11

Mimosa: Bubbles, OJ ... \$10

Pomegranate Mimosa: Bubbles,
Pomegranate Juice ... \$11

Raspberry Mimosa: Bubbles,
Chambord \$11

The Hugo: Prosecco, St. Germain,
Lime ... \$12

Rio's Bloody Mary ... \$12

Espresso Martini: Espresso
Vodka, Kahlula, Espresso ... \$12

Rio's Coffee: Cappuccino, Dorda
Sea Salt Caramel Liqueur, Liqueur
43 ... \$12

Spiked latte: Latte, Godiva
Chocolate Liqueur, Baileys ... \$12

~ Chef Cooper ~

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.