



brunch menu served from 11pm – 3pm Monday- Saturday

Plain Three Egg Omelette with sourdough toast & mixed leaves (v) €6.00

Allergens: eggs, wheat

Cheese & Kale Three Egg Omelette with sourdough toast & mixed leaves (v) €7.50

Allergens: eggs, milk, wheat

- Smoked Cheddar
- Goats Cheese
- Blue Cheese

Three Cheese Omelette with with sourdough toast & mixed leaves (v) €8.00

Allergens: eggs, milk, wheat

Smoked Tofu Open Sandwich with spiced red onion, hummus, roasted skinned peppers, basil & rocket pesto with a Chia Bia Four Seed Mix topping (vv) €7.00

Allergens: wheat, soya, sesame, pine nuts

Roasted Asparagus Open Sandwich with beetroot hummus, tarragon mayo, pickled shallot, peanut rayu & beetroot rock salt (v) *Vegan option also available* €7.00

Allergens: wheat, sesame, mustard, egg, milk, peanuts

bia+brew Salad Quinoa in a tarragon vinaigrette, beetroot, pickled cucumber, Chia Bia Four Seed Mix and seaweed topping on a bed of mixed leaves (vv, gf) €7.00

Homemade Soup served with a choice of bread (vv, gf) €5.00

- Sourdough *Allergens: wheat*
- Brown Bread *Allergens: milk, barley*
- Gluten Free Bread *Allergens: soya*

Optional Extras

- Fried Egg €2.00
- Cheese €0.50

Healthy Treats see counter for today's options and allergen information.

All dishes available to eat in or takeaway.

Drinks

- Espresso / Macchiato €1.50
- Americano / Flat White €2.00
- Latte / Cappuccino / Mocha €2.50
- Hot Chocolate €2.50
- Selection of Organic Teas €2.00
- Still / Sparkling Water 500ml €1.00
- SanPellegrino Lemon/Orange €1.50

Allergens highlighted in italics. Please make us aware of any allergies you have.

All food is cooked on site in an allergen environment.

v – vegetarian vv – vegan

gf - gluten free

Be social with us and join our online community @biaandbrew on Facebook, Instagram and Twitter!