

Breakfast

from 7:00 to 11:30

really fresh o.j	4.75 / 7.85
brio classic 2 poached eggs on toasted levain or croissant choice of Niman Ranch ham or bacon	10.85
omelette three organic eggs, three cheeses & fresh herbs, served with toast & jam	10.85
potatoes & eggs savory country potatoes with 1 or 2 poached eggs	6.85 / 7.55
greens & eggs sautéed market greens with poached eggs	6.75 / 7.75
brio basic 1 or 2 poached eggs on toasted levain or croissant	6.85 / 7.85
croque madame croque monsieur with a poached egg on top	11.50
mushroom croque madame	11.85
potato rosemary tart with one or two poached eggs	6.95 / 7.95
potato bacon tart with one or two poached eggs	7.95 / 8.95
toast du jour two slices with butter & jam, or chevre	4.00
quiche forestière niman ranch bacon & ham, mushrooms, emmental & gruyère cheese	8.25
market quiche seasonal vegetables from local farms, emmental & gruyère cheese	8.25
muesli cup / bowl fresh grated apples, house yogurt, rolled oats, toasted almonds & seasonal fruit (wheat-free)	4.85 / 6.55

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

Cafe Brio

monday through friday 7 am – 7:30 pm

Breakfast Pastries

croissant	2.85
chocolate croissant	3.95
almond croissant	3.95
sticky bun	3.95
fruit danish	4.50
cream scones	3.95
muffin of the day	4.75
ham & cheese croissant	6.95
jalapeño cheddar croissant handmade fresh daily with 100% pure Straus butter	5.35

Salad

seasonal salad market price inspired by our farmer's market (see blackboard)	
baked chevre salad cypress grove chevre marinated in olive oil & baked in bread crumbs, over mixed seasonal greens	11.50
spinach, bacon & blue salad spinach & niman bacon, mushrooms wild & tame, pt. reyes blue, warm bacon vinaigrette	11.75
tuna niçoise line caught albacore tuna, potato, egg, green beans, olives & tomato	12.85

Soup

soup du jour with our levain country sourdough bread	4.85 / 7.50
soup & grilled cheese soup du jour, tillamook on levain, salad	8.65 / 10.85 sm / lg
soup & salad basic lunch cup soup du jour w/ sm salad and Brio bread	6.95

Lunch & Dinner

from 11:30 until 7:30

prosecco mimosa	9.00
chicken puff pie roasted Mary's chicken with seasonal vegetables & mushrooms in a white wine cream sauce, puff pastry crown, small salad	14.35
mac' n' cheese organic pasta with sharp tillamook cheddar, bread crumb gratin, salad - with bacon:	9.85 10.25

Sandwiches

croque monsieur gruyère & emmental cheeses & Niman Ranch ham, grilled on levain with cornichon pickles	10.55
mushroom croque wild & tame mushrooms replace the ham, above	11.50
reuben Niman Ranch corned beef, bubbie's sauerkraut, house 1000 islands, grilled on rye w/ cornichons	12.85
turkey club Diestel turkey, Emmental, Niman bacon, tomato, aioli, red onion, on levain or semolina	10.95
tuna niçoise albacore, tomato, egg, olives, basil, aioli, on Brio Italian baguette	10.95
grilled cheese	7.85

Grab 'n' Go

ready-to-go by 10:30 am, can be grilled

turkey & swiss diestel turkey, emmental, dijon, mini baguette	7.50
ham & swiss niman ham & emmental, dijon, greens, mini baguette	7.50
avocado grove cypress grove chevre & avocado, caramelized onion, on a foccacia roll	8.50

please, no Substitutions

additions or deletions, thank-you