

# Breakfast

from 7:00 to 11:30

<b>fresh orange juice</b>	4.75 / 7.85
squeezed to order from organic oranges	
<b>brio classic</b>	10.85
two poached eggs on toasted levain or croissant, choice of Niman Ranch ham or bacon	
<b>omelette</b>	10.85
three organic eggs, three cheeses & fresh herbs, served with toast & jam	
<b>croque madame</b>	11.50
croque monsieur with one poached egg on top	
<b>mushroom croque madame</b>	11.85
as above, with mushrooms instead of ham	
<b>potatoes &amp; eggs</b>	one or two 7.85 / 8.85
savory country potatoes with poached eggs	
<b>greens &amp; eggs</b>	6.75 / 7.75
sautéed market greens with poached eggs	
<b>brio basic</b>	6.85 / 7.85
poached eggs on toasted levain or croissant	
<b>potato rosemary tart &amp; eggs</b>	6.95 / 7.95
<b>potato bacon tart &amp; eggs</b>	7.95 / 8.95
<b>toast du jour</b>	3.00
two slices with butter, & chevre spread or jam	
<b>quiche</b>	8.75
<b>market:</b> seasonal vegetables from local farms, emmental & gruyère cheese	
<b>forestière:</b> Niman Ranch bacon & ham, mushrooms, caramelized onion, emmental & gruyère cheese	
<b>muesli</b>	cup / bowl 4.85 / 6.55
fresh grated apples, house yogurt, rolled oats, toasted almonds & seasonal fruit (wheat-free)	

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

# Cafe Brio

monday through friday 7 am – 7:30 pm

## breakfast pastries

handmade fresh daily with 100% pure Straus butter

<b>croissant</b>	2.95
<b>chocolate croissant</b>	3.95
<b>almond croissant</b>	3.95
<b>sticky bun</b>	3.95
<b>fruit danish</b>	4.35
<b>cream scones</b>	3.65
<b>muffin of the day</b>	4.75
<b>ham &amp; cheese croissant</b>	5.95
<b>jalapeño cheddar croissant</b>	4.75

## salad

<b>seasonal salad</b>	12.00
a medley of local greens & seasonal produce see blackboard	
<b>beet &amp; chevre salad</b>	11.75
roasted beets & baked chevre, creamy chevre dressing, walnuts & pickled onions, over seasonal local greens	
<b>curry chicken waldorf</b>	12.85
curried chicken over a waldorf salad of celery, apple, grapes, blue cheese & walnuts in a creamy dressing, over local greens <b>[vegetarian option]</b>	

## soup

<b>soup &amp; grilled cheese</b>	8.65 / 10.85
soup du jour, Tillamook on levain, salad	
<b>soup &amp; salad basic lunch</b>	6.95
cup soup with small salad and Brio bread	
<b>soup du jour</b>	4.85 / 7.50

# Lunch & Dinner

from 11:30 until 7:30

<b>prosecco mimosa</b>	9.00
<b>chicken puff pie</b>	14.35
roasted Mary's chicken, seasonal vegetables & mushrooms in white wine cream sauce, puff pastry crown, small salad	
<b>mac' n' cheese</b>	9.85
organic pasta with sharp tillamook cheddar, bread crumb gratin, small salad <b>- with bacon:</b> 10.95	

## grilled sandwiches

<b>croque monsieur</b>	10.55
gruyère & emmental cheeses & Niman Ranch ham, grilled on levain with cornichon pickles	
<b>mushroom croque</b>	11.50
wild & tame mushrooms replace the ham, above	
<b>reuben</b>	12.85
niman ranch corned beef, bubbie's sauerkraut, house 1000 islands, grilled on rye w/ cornichons	
<b>fall turkey</b>	12.85
roasted Diestel turkey, cranberry chutney, emmental, mushroom-kale stuffing, sage mustard mayo, levain	
<b>grilled cheese</b>	7.85

## grab 'n'go

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

<b>turkey &amp; swiss</b>	7.50
Diestel turkey, emmental, dijon, greens, mini baguette	
<b>ham &amp; swiss</b>	7.50
Niman ham & emmental, dijon, greens, mini baguette	
<b>avocado grove</b>	8.50
Cypress Grove chevre, avocado, & caramelized onion, on a foccacia roll	

**please, no substitutions**  
additions or deletions, thank-you