

Breakfast

from 7:00 to 11:30

fresh orange juice 4.75 / 7.85
squeezed to order from organic oranges

brio classic 10.85
two poached eggs on toasted levain or croissant,
choice of Niman Ranch ham or bacon

buckwheat blueberry pancakes 9.35
two buckwheat pancakes loaded with blueberries,
served with maple syrup & butter

omelette 10.85
three organic eggs, emmental & gruyère & fresh herbs,
served with toast & jam

croque madame 11.50
croque monsieur with one poached egg on top

mushroom croque madame 12.55
as above, with mushrooms instead of ham

potatoes & eggs one or two 7.85 / 8.85
savory country potatoes with poached eggs

greens & eggs 7.75 / 8.75
sautéed market greens with poached eggs

brio basic 6.85 / 7.85
poached eggs on toasted levain or croissant

potato rosemary tart & eggs 6.95 / 7.95

potato bacon tart & eggs 7.95 / 8.95

toast du jour 3.00
two slices with butter, & chevre spread or jam

quiche 8.75
market: seasonal vegetables from local farms,
emmental & gruyère cheese

forestière: Niman Ranch bacon & ham, mushrooms,
caramelized onion, emmental & gruyère cheese

muesli cup / bowl 4.85 / 6.55
fresh grated apples, house yogurt, rolled oats, toasted
almonds & seasonal fruit (wheat-free)

Afternoon

from 11:30 until 3:00

prosecco mimosa 9.00

specialties

humboldt burger 14.35
chargrilled fresh ground Humboldt Grass Fed lean beef,
served on a brioche bun with lettuce, tomato, thousand
island, served with choice of french fries or salad

chicken puff pie 14.35
roasted Mary's chicken, seasonal vegetables &
mushrooms in white wine cream sauce,
puff pastry crown, small salad

mac' n' cheese 9.85
organic pasta with sharp tillamook cheddar, bread
crumb gratin, small salad - **with bacon:** 10.95

salad

seasonal salad 12.00
inspired by our Farmer's Market - see blackboard

spinach bacon & Blue 11.75
spinach, Niman bacon, roasted mushrooms, toasted
walnuts, Pt Reyes blue, house balsamic vinaigrette

sesame chicken salad 12.85
cabbages, bean sprouts, sweet peppers,
roasted Mary's chicken, cilantro sesame vinaigrette,
wonton crisps

soup

soup & grilled cheese 8.65 / 10.85
soup du jour, Tillamook on levain, salad

soup & salad basic lunch 6.95
cup soup with small salad and Brio bread

soup du jour 4.85 / 7.50

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

Cafe Brio

monday through friday 7:00 am - 6:00 pm

now served all day:

omelette 10.85
three organic eggs, emmental & gruyère & fresh herbs,
served with salad or fries
add Niman bacon cumble 13.85

grilled sandwiches

reuben 12.85
Niman Ranch corned beef, bubbe's sauerkraut,
house 1000 islands, grilled on rye w/ cornichons

turkey pesto melt 12.85
roasted diestel turkey, tomato, smoked mozzarella,
basil pesto, grilled on Brio levain

tuna melt 12.85
line caught tuna & sharp Tillamook, grilled on foccacia,
served with lettuce & tomato

croque monsieur 10.55
gruyère & emmental cheeses & Niman Ranch
ham, grilled on levain with cornichon pickles

mushroom croque 11.50
wild & tame mushrooms replace the ham, above

grilled cheese 7.85

grab'n'go

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

turkey & swiss 7.50
Diestel turkey, emmental, dijon, greens, mini baguette

ham & swiss 7.50
Niman ham & emmental, dijon, greens, mini baguette

avocado grove 8.50
Cypress Grove chevre, avocado, & caramelized onion,
on a foccacia roll

please, no substitutions
additions or deletions, thank-you