

# Cafe Brio Evenings

Tuesday through Saturday  
5- 9 pm

## appetizers

paté / terrine	7.50
du jour, dijon, crostini & house pickles	
crispy brussels sprouts	7.50
sweet & sour	
spicy pork wontons	7.50
Niman pork, local cabbage, ancho-cranberry compote	
side fries	5.00

## salad

fall harvest	12.75
pears, toasted walnuts & Pt Reyes blue, over local kale & baby greens with citrus vinaigrette & butternut chips	
sesame chicken	12.85
spicy cabbage slaw, bean sprouts, peppers, roasted Mary's chicken, cilantro-sesame dressing, wonton crisps	
small mixed greens salad	4.95

## soup

du jour	cup/bowl	4.85/7.50
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## sandwiches

fall turkey	14.85
roasted diestel turkey, cranberry chutney, emmental, mushroom-kale stuffing, levain	

## tartines

grilled open face on levain sourdough	
monsieur	10.55
Niman ham & emmental swiss	
madame	11.50
monsieur with an egg on top	
mushroom	11.50
local variety mushrooms and swiss	
grilled cheese	7.85

## humboldt burger

Humboldt Grass Fed Beef, fresh ground & charbroiled to order, seved on a Brio brioche bun, house pickles, lettuce, tomato and special sauce, side of fries or salad 14.45  
cheeseburger 16.35

## steak frites

Niman Ranch flatiron steak, charbroiled to your order, with french fries and cornichon pickles, compound herb butter 16.00

## mushroom tacos

sautéed local mushrooms, roasted peppers & onions, corn tortillas, pico de gallo, crème fraîche, cilantro slaw 12.50

## chicken puff pie

roasted Mary's chicken, seasonal vegetables and mushrooms, white wine cream sauce, in a puff pastry crown, small salad 14.85

## mac'n'cheese

organic conchiglie pasta, Rumiano cheddar cream sauce  
vegetarian or with Niman bacon 9.85 / 10.95

## pecan crusted salmon

wild sockeye salmon crusted with pecans  
served with market vegetables du jour 16.00



for this week's dinner special  
see our blackboard



## menu 1

a glass of white or red wine of the moment

with your choice of  
spicy pork wontons  
crispy brussels sprouts

and choice of  
steak frites  
pecan crusted salmon

\$28

## menu 2

a glass of white or red wine of the moment

with your choice of  
crispy brussels sprouts  
mixed green salad

and choice of  
mushroom tacos  
mac'n'cheese

\$22

don't forget dessert!  
check out our display  
of amazing pastries

serving Flying Goat coffee  
individually brewed to your order