

Cafe Brio

all day weekday menu lunch specials

monday - friday 8:30 - 2:30

fresh orange juice 6 / 9

prosecco mimosa 11

brio classic 18.25

2 eggs* any style on toasted Brio levain or croissant, choice of Niman Ranch ham or bacon

brio basic 9.75 / 10.75

1 or 2 eggs* any style on toasted Brio levain or croissant

herb & cheese omelette WF* 17.85

3 organic eggs*, fresh herbs, emmental & gruyère cheeses, served w/ Brio levain toast & jam

croque madame 17.50

Niman Ranch ham, gruyère & emmental cheeses grilled open face on Brio levain w/ a poached egg* on top

greens, grits & eggs WF 12

cheddar grits, braised greens, soft egg* & chili aioli

greens & eggs WF 12.50 / 13.65

greens braised w/ onion & garlic, 1 or 2 eggs* any style

potatoes & eggs WF 12.25 / 13.25

crispy hash brown potatoes topped w/ 1 or 2 eggs* any style

“bacon” & eggs WF 16

crispy braised pork belly w/ straw potato pie & eggs*

tofu, greens & potatoes V*, WF 17.85

smoked chili tofu, local greens & crispy hash brown potatoes

sourdough waffle 16.25

seasonal fruit compote, house-whipped butter, pure maple syrup, house-made whipped cream

braised pork tart 16.50

flaky pastry filled w/ braised pork, onions, garlic, & a soft egg*. Topped w/ baby greens, lemon juice, & olive oil

quiche

market 6.75
seasonal vegetables, emmental

lorraine 6.75
Niman Ranch bacon, onions, emmental

***no poached eggs after 11:30**

V - vegan V* - vegan option

WF - wheat-free WF* - wheat free option

no substitutions, additions or deletions

thank you

available after 11:30

humboldt burger 23

Humboldt Grass-fed beef*, fresh-ground & char-grilled on Brio brioche bun, lettuce, tomato, pickle, 1000 island; green salad or german potato salad

cheeseburger w/ emmental swiss 25

french onion grilled beef & cheese 16

Niman ranch beef, Rumiano cheddar, horseradish mornay, caramelized onions, grilled on levain, w/ au jus

miso kale caesar 12

romaine & baby kale w/ miso caesar dressing, Pt. Reyes toma, focaccia croutons

add white anchovies 1.50

Brio pizza 15

sourdough crust, house ricotta, spinach, Pt. Reyes toma, caramelized onions, flake salt

croque monsieur 16.25

Niman Ranch ham, gruyère & emmental cheeses, grilled open face on Brio levain sourdough

smoked chili tofu tacos V WF 13

w/ corn tortillas, salsa verde, vegan chili aioli

quiche & salad 13.25

large house salad 15

split pea soup w/ smoked ham WF

soup du jour cup / bowl 6.75 / 9.75

soup & salad 13.25

cup of soup with small salad and Brio bread

grab'n'go sandwiches

turkey & swiss 9.75

Diestel turkey, emmental, dijon & greens on a Brio baguette

ham & swiss 9.50

Niman ham & emmental, dijon & greens on a Brio baguette

avocado grove 13.50

Cypress Grove chevre, avocado & caramelized onion on a Brio focaccia roll

side orders

Niman Ranch bacon 5.75

Niman Ranch ham 5.25

hash brown potatoes 5.75

avocado 4.00

sautéed greens 6.75

Brio levain toast 5.75

Cypress Grove chevre 2.75

everything is prepared fresh daily according to anticipated demand; our apologies if we are temporarily out of something we use only organic Petaluma eggs, Niman Ranch ham & bacon, & make our own sausages from humanely raised meats. all produce, butter, flour and sugar are organic. we bake all our pastries in-house, and bread at Brio Breadworks.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

