

Cafe Brio

all day weekday menu

monday - friday 8 - 3

- fresh orange juice** 6 / 9
prosecco mimosa 11
brio classic 17.50
2 eggs* any style on toasted Brio levain or croissant, choice of Niman Ranch ham or bacon
brio basic 9.25 / 10.25
1 or 2 eggs* any style on toasted Brio levain or croissant
chanterelle & chevre omelette WF* 18
house omelette topped w/ wild local mushrooms, roasted shallots & Cypress Grove chevre, served w/ Brio levain & jam
herb & cheese omelette WF* 17
3 organic eggs*, fresh herbs, emmental & gruyère cheeses, served w/ Brio levain toast & jam
croque madame 16.75
Niman Ranch ham, gruyère & emmental cheeses grilled open face on Brio levain w/ a poached egg* on top
truffle cauliflower croque madame 15.25
roasted cauliflower, truffle mornay, emmental & gruyère, grilled open face on levain w/ a poached egg* topped w/ local baby greens & toasted almonds
chanterelles, greens, grits & eggs 20
wild local mushrooms w/ cheddar grits, braised greens, soft egg* & chili aioli
greens & eggs WF 12 / 13
greens braised w/ onion & garlic, 1 or 2 eggs* any style
potatoes & eggs WF 11.75 / 12.75
crispy hash brown potatoes topped w/ 1 or 2 eggs* any style
“bacon” & eggs WF 15.50
crispy braised pork belly w/ hash browns & eggs*
tofu, greens & potatoes V*, WF 17
Tofu Shop tofu, local greens & crispy hash brown potatoes
sourdough waffle 15.50
seasonal fruit compote, butter, pure maple syrup, house-made whipped cream
quiche
market 6.25
seasonal vegetables, emmental
lorraine 6.25
Niman Ranch bacon, onions, emmental

lunch specials

available after 11:30

- humboldt burger** 22
Humboldt Grass-fed beef*, fresh-ground & char-grilled on Brio brioche bun, lettuce, tomato, pickle, 1000 island; green salad or house-made potato chips
cheeseburger w/ emmental swiss 24
roasted delicata sandwich V 18
spiced delicata squash on grilled focaccia w/ braised kale & chick pea spread. Served w/ soup, salad, or house-made potato chips
delicata & burrata salad WF* 16
roasted delicata, kale, pepitas, cranberry vinaigrette & house-made burrata
truffle cauliflower croque 14
roasted cauliflower, truffle mornay, emmental & gruyère, grilled open face on levain, topped w/ local baby greens & toasted almonds
croque monsieur 15.50
Niman Ranch ham, gruyère & emmental cheeses, grilled open face on Brio levain sourdough
falafel pita V* 17.75
house-made chickpea falafel on a grilled pita w/ tahini, tzatziki, baby greens, cucumber & onion
quiche & salad 12.75
large house salad 14.50
curried butternut bisque V WF
topped w/ spiced almonds
soup du jour cup / bowl 6.50 / 9.50
soup & salad 12.75
cup of soup with small salad and Brio bread
grab'n'go sandwiches
turkey & swiss 9.50
Diestel turkey, emmental, dijon & greens on a Brio baguette
ham & swiss 9.25
Niman ham & emmental, dijon & greens on a Brio baguette
avocado grove 13
Cypress Grove chevre, avocado & caramelized onion on a Brio focaccia roll
side orders
Niman Ranch bacon 5.50
Niman Ranch ham 5.00
hash brown potatoes 5.50
avocado 4.00
sautéed greens 6.50
Brio levain toast 5.50
Cypress Grove chevre 2.50

no substitutions, additions or deletions

thank you

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.

