

Cafe Brio

weekday menu

all day

monday - friday 8 - 3

fresh orange juice 6 / 9
prosecco mimosa 11
brio classic 16.75

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

brio basic 8.75 / 9.75

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

asparagus omelette ^{WF*} 17

3 organic eggs with blanched asparagus, house-made ricotta salata cheese and herbed radishes served with levain toast and jam

herb & cheese omelette ^{WF*} 15.75

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

croque madame 15.50

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

asparagus croque madame 14.75

blanched asparagus with tomato leek confit, mornay, emmental and gruyere cheeses, grilled open face on levain, topped with a poached egg*

greens & eggs ^{WF} 11 / 12

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

add Brio levain toast 2.75

potatoes & eggs ^{WF} 10.75 / 11.75

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

add Brio levain toast 2.75

tofu, greens & potatoes ^{V*, WF} 15.75

Tofu Shop tofu, local greens & crispy hash brown potatoes
 add avocado 3.95

quiche

market 6
 seasonal vegetables, emmental & gruyère cheese

lorraine 6
 Niman Ranch bacon, onions, emmental & gruyère

***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

lunch specials

available after 11:30

humboldt burger 20.50

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

cheeseburger w/ emmental swiss 22.50

IGA beer sausage baguette 20.50

house sausage made with Redwood Curtain IGA on a buttered baguette with sauerkraut, pickles, whole grain mustard and grilled onions; green salad or potato salad

spinach salad ^{WF*} 16.25

shaved fennel, bacon crumble, cypress grove lamb chopper, soft egg & warm balsamic vinaigrette

asparagus croque 13.50

blanched asparagus with tomato leek confit, mornay, emmental and gruyere cheeses, grilled open face on levain

croque monsieur 14

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

falafel pita ^{V*} 16.75

house-made chickpea falafel on a grilled pita w/ tahini, tzatziki, baby greens, cucumber & onion

quiche & salad 12

large house salad 12

potato bacon pecorino soup 6 / 9

soup du jour cup / bowl 6 / 9

soup & salad 12

cup of soup with small salad and Brio bread

grab'n'go sandwiches

turkey & swiss 9.25

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

ham & swiss 8.95

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 5.15

Niman Ranch ham 4.60

hash brown potatoes 5.15

avocado 3.95

sautéed greens 6.15

Brio levain toast 5.15

Cypress Grove chevre 2.30

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.

1.5% Employee Benefits surcharge will be added to all transactions to provide health benefits for all eligible employees

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

