

Cafe Brio

all day weekday menu lunch specials

monday - friday 8:00 - 3:00

available after 11:30

fresh orange juice	6 / 9
prosecco mimosa	11
brio classic	18.50
2 eggs* any style on toasted Brio levain or croissant, choice of Niman Ranch ham or bacon	
brio basic	9.75 / 11
1 or 2 eggs* any style on toasted Brio levain or croissant	
herb & cheese omelette WF*	18
3 organic eggs*, fresh herbs, emmental & gruyère cheeses, served w/ Brio levain toast & jam	
asparagus & chevre omelette WF*	19
house omelette w/ steamed asparagus, lemon herb chevre, served w/ Brio levain toast & jam	
croque madame	17.75
Niman Ranch ham, gruyère & emmental cheeses grilled open face on Brio levain w/ a poached egg* on top	
greens, grits & egg WF	12.25
cheddar grits, braised greens, soft egg* & chili aioli	
greens & eggs WF	12.75 / 14
greens braised w/ garlic, 1 or 2 eggs* any style	
potatoes & eggs WF	12.50 / 13.75
crispy hash brown potatoes topped w/ 1 or 2 eggs* any style	
“bacon” & eggs WF	16.25
crispy braised pork belly w/ straw potato pie & 2 eggs* any style	
tofu, greens & potatoes V*, WF	18
smoked chili tofu, local greens & crispy hash brown potatoes	
sourdough waffle	16.50
seasonal fruit compote, house-whipped butter, pure maple syrup, house-made whipped cream	
quiche	
market	7
seasonal vegetables, emmental	
lorraine	7
Niman Ranch bacon, onions, emmental	

poached eggs all day!

V - vegan V* - vegan option

WF - wheat-free WF* - wheat free option

no substitutions, additions or deletions
thank you

french onion grilled beef & cheese	18
Niman Ranch beef, Rumiano cheddar, horseradish mornay, caramelized onions, grilled on brioche, served au jus	
spring salad WF*	16
steamed asparagus, peas, radishes, greens, herbed chevre croustini, & green goddess dressing	
brio pizza	16
sourdough crust, roasted garlic, spinach, Pt. Reyes toma alfredo	
croque monsieur	16.50
Niman Ranch ham, gruyère & emmental cheeses, grilled open face on Brio levain sourdough	
smoked chili tofu tacos V WF	4.25 (1) / 12 (3)
w/ corn tortillas, salsa verde, vegan chili aioli	
pork belly carnitas tacos WF	4.50 (1) / 13 (3)
quiche & salad	13.50
large house salad WF*	15.25
potato soup w/ gruyère & smoked ham WF	
soup du jour	cup / bowl 7 / 10
grilled cheese	12
Rumiano white cheddar on grilled brioche	
grilled cheese, soup & salad	17
same as above w/ salad & choice of soup	
soup & salad	13.50
cup of soup with small salad and Brio levain	

grab'n'go sandwiches (ready to go in pastry case)

turkey & swiss	10
house turkey terrine, emmental, dijon & greens on a Brio baguette	
ham & swiss	9.75
Niman ham & emmental, dijon & greens on a Brio baguette	
avocado grove	13.75
Cypress Grove chevre, avocado & caramelized onion on a Brio focaccia roll	

side orders

Niman Ranch bacon	6
Niman Ranch ham	5.50
hash brown potatoes	6.00
avocado	4.00
sautéed greens	7.00
Brio levain toast (full order)	7.00
Cypress Grove chevre	2.85

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.

