

Cafe Brio

all day weekday menu

lunch specials

monday - friday 8:00 - 3:00

fresh orange juice	6 / 9
prosecco mimosa	11
brio classic	19.50
2 eggs* any style on toasted Brio levain or croissant, choice of Niman Ranch ham or bacon	
herb & cheese omelette WF*	18.25
3 organic eggs*, fresh herbs, emmental & gruyère cheeses, served w/ Brio levain toast & jam	
spring omelette WF*	21
3 organic eggs*, Pt. Reyes Toma, pea shoot & arugula salad, served w/ Brio levain toast & jam	
croque madame	18.25
Niman Ranch ham, gruyère & emmental cheeses grilled open face on Brio levain w/ a poached egg* on top	
greens, grits & egg WF	15.25
cheddar grits, braised greens, poached egg* & chili aioli	
greens & eggs WF	13 / 14.50
greens braised w/ garlic, 1 or 2 eggs* any style	
potatoes & eggs WF	13 / 14.50
crispy hash brown potatoes topped w/ 1 or 2 eggs* any style	
smoked salmon avocado toast	16.25
local salmon lox, avocado, capers, radishes, pea shoots and a poached egg* on Brio levain	
sourdough potato pancake	14.25
shredded potato, sourdough batter served w/ crème fraîche, chives & a fried egg*	
add bacon crumble	+2
smoked chili tofu & polenta V	16.25
w/ local pea shoot salad, salsa verde & vegan chili aioli	
add avocado	+5
add egg*	+2
sourdough waffle	16.85
seasonal fruit, house-whipped butter, pure maple syrup, house-made whipped cream	
smoked salmon waffle	17
sourdough black pepper waffle w/ salmon chèvre mousse, pickled onion & cucumber	
quiche	
market	7
seasonal vegetables, emmental	
lorraine	7
Niman Ranch bacon, onions, emmental	

V - vegan V* - vegan option

WF - wheat-free WF* - wheat free option

available after 11:30

chicken milanese baguette	19
crispy breaded pan fried chicken thigh, dijon caper aioli, arugula, pickled onions on a butter toasted baguette	
asparagus & snap pea salad WF*	21
local asparagus, sugar snap peas, arugula, hard boiled egg, gruyère crunchies, lemon caper dijon dressing	
add crispy breaded chicken (contains gluten)	8
croque monsieur	16.75
Niman Ranch ham, gruyère & emmental cheeses, grilled open face on Brio levain sourdough	
smoked chili tofu tacos	4.50 (1) / 12.50 (3)
w/ corn tortillas, salsa verde, vegan chili aioli V WF	
pork carnitas tacos WF	4.75 (1) / 14.50 (3)
quiche & salad	15
large house salad WF*	17
chicken & rice w/ kale soup GF	
soup du jour	cup / bowl 8 / 10.50
grilled cheese	10.15
mornay sauce, Rumiano white cheddar on grilled levain	
grilled cheese, soup & salad	17.25
same as above w/ salad & choice of soup	
soup & salad	13.75

side orders

Niman Ranch bacon	6.00
Niman Ranch ham	5.50
crispy breaded chicken	8.00
hash brown potatoes	8.00
avocado	5.00
sautéed greens	9.00
Brio levain toast (full order)	7.00
Cypress Grove chèvre	2.85

We warmly welcome you into our cafe for a meal that strengthens the connections within our local food culture. Our menu is carefully crafted around our region's produce & organic ingredients.

Cafe Brio

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.

