

Cafe Brio

all day weekday menu lunch specials

monday - friday 8:00 - 3:00

available after 11:30

brio classic 19.50

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

summer omelette WF* 19.50

3 organic eggs*, basil pesto, cherry tomatoes, pea shoots, emmental & gruyère cheeses, served w/ Brio levain toast & jam

brio omelette WF* 21

3 organic eggs*, Pt. Reyes Toma cheese, pea shoot 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 15.75

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

greens & eggs WF 13 / 14.50

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

potatoes & eggs WF 13.25 / 14.75

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

bacon, shallot & toma frittata WF 19

baked omelette w/ bacon, shallots, Pt. Reyes Toma, topped w/ cherry tomatoes, baby greens, lemon juice & olive oil

smoked salmon avocado toast 17

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 +3.50

smoked chili tofu & polenta V WF 16.75

w/ local pea shoot salad, salsa verde & vegan chili aioli

add avocado +5

add egg* +3

sourdough waffle 17.25

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

smoked salmon waffle 18

sourdough black pepper waffle w/ salmon chèvre mousse, pickled onion & cucumber

quiche

market 7
seasonal vegetables, emmental

lorraine 7
Niman Ranch bacon, onions, emmental

shrimp po' boy 19

chili marinated wild shrimp, lemon caper remoulade, house pickles, lettuce & tomatoes on a buttered Brio baguette

add a side of smashed fried potatoes +8

burrata caprese WF* 17

local tomatoes, burrata, pesto aioli, baby greens, w/ grilled bread

croque monsieur 16.75

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

caprese croque 16.75

local tomatoes, mornay sauce, mozzarella, parmesan, grilled open face on Brio levain sourdough w/ basil pesto aioli

available as a madame in all day menu 18.25

brio tacos WF

w/ corn tortillas, salsa verde, vegan chili aioli

carnitas 4.75 (1) / 14.00 (3)

shrimp 6.25 (1) / 18.00 (3)

tofu V 4.50 (1) / 13.25 (3)

shrimp & grits WF 21

chili marinated wild shrimp, jalapeño bacon creamed corn grits, chili aioli

smashed fried potatoes WF 8

w/ caper dijon aioli

quiche & salad 15

large house salad WF* 17

elote soup WF

grilled corn, salsa verde, cotija & tajin

soup du jour cup / bowl 8 / 10.50

grilled cheese 10.50

mornay sauce, Rumiano white cheddar on grilled levain

grilled cheese, soup & salad 17.75

same as above w/ salad & choice of soup

soup & salad 13.75

side orders

Niman Ranch bacon 6.00

Niman Ranch ham 5.50

bacon crumble 3.50

hash brown potatoes 9.00

avocado 5.00

sautéed greens 9.00

Brio levain toast (full order) 7.00

Cypress Grove chèvre 2.85

V - vegan V* - vegan option

WF - wheat-free WF* - wheat free option

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.

