

# Cafe Brio

## all day weekday menu lunch specials

monday - friday 8:30 - 2:30

fresh orange juice 6 / 9

prosecco mimosa 11

**brio classic** 18.75

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

**brio basic** 9.95 / 11.20

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

**herb & cheese omelette** <sup>WF\*</sup> 18.25

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

**spinach & gruyère custard omelette** <sup>WF\*</sup> 19

3 organic eggs\*, filled w/ spinach & gruyère custard, 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** <sup>WF</sup> 15

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

**greens & eggs** <sup>WF</sup> 13 / 14.25

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

**potatoes & eggs** <sup>WF</sup> 12.75 / 14

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

**smoked salmon avocado toast** 16

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** <sup>v</sup> 16

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

**add avocado** +4

**add egg\*** +2

**sourdough waffle** 16.85

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

### 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

**grilled beef & cheddar** 16.75

house roasted Niman beef, Rumiano cheddar, grilled onions, mornay, horseradish aioli on grilled levain

**satsuma avocado bleu salad** <sup>WF\*</sup> 17

avocado bleu cheese dressing, romaine lettuce, toasted walnuts, satsuma mandarines

**croque monsieur** 16.75

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

**smoked chili tofu tacos** <sup>v WF</sup> 4.50 (1) / 12.50 (3)

w/ corn tortillas, salsa verde, vegan chili aioli

**pork carnitas tacos** <sup>WF</sup> 4.60 (1) / 13.25 (3)

**quiche & salad** 13.75

**large house salad** <sup>WF\*</sup> 15.50

**chipotle lentil stew** w/ root vegetables & kale <sup>v</sup>

**soup du jour** cup / bowl 7 / 10

**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** 13.50

### grab'n'go sandwiches

limited quantity daily

(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** 13.85

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

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.

