

Pastry and Cake selections change seasonally. This is a listing of only some of our current offerings.
 All Tarts are available in a 4 or 9-inch size by special order. Please place your special order 3 days in advance.
 For further information, please see the current Special Order Brochure for seasonal Pastry & Cake Specialties.

All of our coffees are organic from Blue Bottle Coffee Co.
 and are individually brewed to your order.

Pastry

Fresh Fruit Tart	3.25
<i>Fresh seasonal fruits & vanilla bean pastry cream</i>	
Lemon Cream Tart	3.25
<i>Fresh lemon cream, topped with whipped cream</i>	
Raspberry Cream Tart	3.25
<i>Raspberry cream with whipped cream</i>	
Milky Way Tart	3.25
<i>Dark Chocolate Ganache, house-made salted caramel, white chocolate swirl</i>	
S'Mores Tart	3.25
<i>Chocolate mousse, house made marshmallow, organic graham cracker with almond brittle</i>	
Éclair	2.85
<i>Filled with Vanilla Bean Cream and finished with chocolate ganache and white chocolate</i>	
Chocolate Pudding	4.00
<i>Premium dark chocolate topped with sweet whipped cream & shaved chocolate</i>	
Panna Cotta	4.65
<i>Layered with raspberry & Strawberry Gelée</i>	
Macarons	1.50
<i>Classic Parisian Macarons with flavored fillings: Orange, Berry, Coffee, Chocolate-Mint, Lavender</i>	
Opera Cake	Individual size 3.00

Small Cakes & Cookies

Russian Tea Cakes	0.75
Lemon Almond Pound Cake	1.75
Banana Bread	1.75
Linzer Torte Bars	1.95
Brownie	0.95 3.25
Chocolate Chip Cookie	3.15
Double Chocolate Cookie	2.00
Peanut Butter Maple Cookie	1.75
Muffin du Jour	3.55

Cakes

Berry Bavarian	
<i>Raspberry or Strawberry Bavarian cream with fresh berries between layers of génoise cake, finished with chantilly cream & toasted coconut</i>	
	4" \$10 6" \$24 9" \$38
Chocolate Mousse Cake	
<i>Dark-chocolate butter cake and creamy Chocolate Mousse, Hazelnut Praline, topped with cocoa</i>	
	4" \$11 6" \$28 9" \$48
Chocolate Soufflé Cake	
<i>Dense Chocolate cake w/ toasted walnuts, finished with dark chocolate ganache -wheat free</i>	
	6" \$20 10" \$48
Lemon Meringue Cake	
<i>Lemon génoise layered with caramel and lemon cream, topped with peaks of toasted meringue</i>	
	4" \$10 6x9 \$38 9x12 \$76
Opera Cake	
<i>Alternating layers of almond torte, espresso buttercream, and chocolate ganache.</i>	
	Miniatures \$3.00 4x12" \$28 8x12 \$56
Cupcakes	3.35
Lemon Almond Pound Cake	12" loaf \$18
Banana Bread	9" loaf \$12

Wine

Prosecco	Italy	7.00
Gentil	Alsace	7.50
Chardonnay	California	7.50
Rosé	Languedoc	6.50
Côtes du Rhone	France	7.00
<i>See our wine list for current wines by the glass</i>		

Beer

Stella Artois	3.50
Sierra Nevada	
Steelhead IPA	

Coffee

House Coffee	3.75	2.75
Espresso		2.50
Americano		2.75
Gibraltar		3.00
Caffe Latte		3.50
Cappuccino		3.00
Macchiato		2.75
Mocha		3.85
Hot Chocolate		3.25
Vanilla Steamer		2.75
Chai Latte		2.85
Extra Espresso Shot (Quad)	1.50	
<i>Our standard espresso shot is a restricted double.</i>		
Vanilla Bean or Caramel Syrup	.50	
<i>Our Syrups are made in-house.</i>		

Tea

	1.50
Earl Grey	Chamomile
Darjeeling	Peppermint
English Breakfast	Red Rooibos
Decaf English Br.	Hibiscus Flower
Green Sencha	Yerba Maté

Cold Drinks

Real O.J.	fresh squeezed to order	5.65	2.85
Iced New Orleans Coffee		4.25	3.25
Iced Gibraltar			3.00
Apple Juice, Nana Mae's			3.50
Lorina Sparkling Lemonade			3.50
Reed's Ginger Beer			3.00
Reed's Ginger Cherry			3.00
Coke "Hecho en Mexico"			2.95
San Pellegrino			2.50

Breakfast

Real O.J. 6 oz. 3.25 10 oz. 5.65
Squeezed to order from fresh organic oranges

Mimosa 6.50
Fresh-squeezed orange juice and Prosecco

Toast du Jour Brio Specialty with Humboldt Medley Jam 2.75

Muesli ^{cup} 3.75 or ^{bow} 5.85
Freshly grated apples, house-made organic yogurt, rolled oats, toasted almonds & seasonal fruit (wheat-free)

Cranberry-Ginger Granola 3.50 4.75
with house made yogurt or your choice of milk (wheat-free)

Croissant Bread Pudding Topped w/ seasonal fruit 3.75

Potato Rosemary Tart 4.15

Potato, Bacon & Rosemary Tart 5.25
(Potato Tarts are great with a poached egg or two)

Forestier Quiche 6.85
Niman Ranch applewood smoked bacon & ham, mushrooms, Emmental & Gruyère cheeses

Market Quiche 5.85
Seasonal Vegetables from local farms, with mushrooms, Emmental & Gruyère cheeses

Ham & Cheese Croissant 5.35
Niman Ranch applewood-smoked ham & Emmental cheese

We use only organic Petaluma or Local eggs

Brio Breakfast

Available 7:30 to 11:30

Brio Classic 7.95
Two Poached Organic Eggs on toasted Levain or Brio Croissant, with Niman Ranch Ham

Herb & Cheese Omelette 7.85
Three organic eggs filled with seasonal herbs and chef's choice of cheeses, served with toast & jam

Croque Madame 9.85
Croque Monsieur with a poached egg on top

Brio Basic 5.25 / 6.25
One or two poached eggs on toasted levain or croissant

Potatoes & Eggs 6.25
Our savory country potatoes with two poached eggs

Lunch

Cold Sandwiches

Ready-to-Go by 10:30am

Turkey & Swiss 5.95
Free range Turkey, Emmental, Dijon & greens, mini baguette

Ham & Swiss 5.95
Niman Ranch ham & Emmental, Dijon & greens, mini baguette

Avocado Grove 5.95
Avocado, Cypress Grove Chevre & caramelized onion on a Foccacia Folie

All Ready-to-Go Sandwiches can be Panini Grilled

Hot Sandwiches

Available after 11:30

Croque Monsieur 8.75
Open-face grilled ham & cheese, with Niman Ranch ham, Gruyère & Emmental cheeses, on Levain Country Sourdough, with cornichon pickles

Wild Mushroom Croque 9.85
Local Wild Mushrooms, (see specials board) with Gruyère & Emmental cheeses, on Levain Country Sourdough, served with cornichon pickles

Turkey & Swiss Melt 9.75
Free Range Turkey, Emmental, Mornay, roasted Portabella mushrooms, caramelized onions, panini on Levain

Tuna Melt 8.95
Line caught albacore, house made aioli, sharp cheddar, lettuce and tomato (in season) on a Brio Ladybug roll

Reuben 9.85
Niman Ranch corned beef, Bubbie's fresh saurkraut, Emmental, house 1000 Island, grilled on New York Rye

Grilled Cheese 6.50
Brio Levain with Sharp Tillamook and smoked cheddar

Side Orders

Poached Egg (until 11:30) one 2.75 two 3.75

Country Potatoes (until 11:30) 2.50

Niman Ranch Ham or Bacon 2.75

Levain Toast 2.50

Cypress Grove Chevre 1.50

Braised Spinach 2.25

CAFE BRIO

House Specialties

Chicken Puff Pie 9.35
Free-range chicken & seasonal mushrooms in a white wine & cream sauce, served in a puff pastry crown with a small salad

Macaroni & Cheese 6.25
Organic Conchiglie pasta with sharp Tillamook cheddar au gratin, side salad (with Niman Ranch bacon 7.95)

French Onion Soup Gratiné 8.85
Caramelized onions in a rich house-made beef broth, served with a garlic crouton & Emmental cheese & broiled till bubbly

Soup & Salad

Soup du Jour cup 4.35 bowl 5.85
Served with our Levain Country Sourdough bread

Seasonal & Composed Salads 7.85 - 9.85
According to availability of the market and the inspiration of our chefs. See Blackboard

Soup, Grilled Cheese & Salad
Cup w/ 1/2 Grilled Cheese sandwich, small salad 7.85
Bowl with large Grilled Cheese Sandwich & side salad 9.50

Baked Chevre Salad 7.85
Cypress Grove Chevre marinated in olive oil & baked with toasted bread crumbs on mixed seasonal greens

Spinach, Bacon & Blue Salad 8.35
Organic Spinach with Niman Ranch Bacon, Shiitake mushrooms, Pt. Reyes Blue Cheese.

Simple Salad the name says it all 3.95

Breakfast Pastries

Croissant 2.35

Chocolate Croissant 3.10

Almond Croissant 3.10

Morning Bun 2.50

Sticky Bun 3.10

Fruit Danish 3.25

Cream Scones 2.25

Muffin of the Day 3.55

Petite Turnover 3.65

Brio Breakfast Pastries are made fresh daily with 100% organic Straus Butter, & organic flour, eggs and sugar.

No additions, no deletions, no substitutions.

SPECIAL WEEKEND BRUNCH MENU 9AM-2PM

ON THE ARCATA PLAZA AT 8TH AND G STREETS

MONDAY TO FRIDAY 7AM-5PM

SATURDAY AND SUNDAY 8AM-4PM

March 2012

Brio Brunch

Served from 9 o'clock until 2 pm.



House Specialties
Available until 3 pm

Real O.J.	6 oz. 3.25	10 oz. 5.65
<i>Squeezed to order from fresh organic oranges</i>		
Mimosa		6.50
<i>Fresh-squeezed orange juice and Prosecco</i>		
	<i>cup</i>	<i>or bowl</i>
Muesli	3.75	5.85
<i>Freshly grated apples, house-made organic yogurt, rolled oats, toasted almonds & seasonal fruit (wheat-free)</i>		
Cranberry-Ginger Granola	3.50	4.75
<i>with house made yogurt or your choice of milk</i>		
Toast du Jour	<i>Brio Specialty with Humboldt Medley Jam</i> 2.75	
Croissant Bread Pudding	<i>Topped w/ seasonal fruit</i>	3.75
Potato Rosemary Tart		4.15
Potato, Bacon & Rosemary Tart		5.25
<i>Potato Tarts are excellent with a poached egg or two</i>		
Forestier Quiche		6.85
<i>Niman Ranch applewood smoked bacon & ham, mushrooms, Emmental & Gruyère cheeses</i>		
Market Quiche		5.85
<i>Seasonal Vegetables from local farms, with mushrooms, Emmental & Gruyère cheeses</i>		
Ham & Cheese Croissant		5.35
<i>Niman Ranch applewood-smoked ham & Emmental cheese</i>		
Brio Basic Breakfast	5.25	/ 6.25
<i>One or two poached eggs on toasted levain or croissant</i>		

We use only organic Petaluma or Local eggs

Brio Benedict	8.85
<i>Two poached eggs & Niman Ranch applewood smoked Ham, on a toasted Brio croissant with sauce Hollandaise</i>	
Eggs Florentine	8.35
<i>Two poached eggs over organic spinach & mushrooms sautéed with white wine & garlic, on a toasted Brio croissant with sauce Mornay</i>	
Chef's Brunch Omelette	8.85
<i>Three organic eggs, with Chef's choice of seasonal fillings, served with toast & jam</i>	
Mac'n'Cheese'n'Eggs	8.75
<i>Two poached eggs, organic conchiglie, Tillamook sharp cheddar & garlic-herb gratin with Niman bacon</i> 9.75	
Eggs Brian	9.65
<i>Poached eggs over savory Country Potatoes, with Niman Ranch Ham and sauce Hollandaise</i>	
Brioche French Toast	9.85
<i>Three slices of our Italian Brioche (w/ candied citrus peels & ginger) with caramelized apples & pure maple syrup</i>	
Brio Classic	7.95
<i>Two Poached Organic Eggs on toasted Levain or Brio Croissant, with Niman Ranch Ham</i>	

Croque Monsieur	8.75
<i>Open-face grilled ham & cheese, with Niman Ranch ham, Gruyère & Emmental cheeses, on Levain Country Sourdough, with cornichon pickles</i>	
Croque-Madame	9.85
<i>Croque-Monsieur with a poached egg on top</i>	
Turkey & Swiss Melt	8.85
<i>Free Range Turkey, Emmental, Mornay, roasted Portabella mushrooms, caramelized onions, panini grilled on Levain</i>	
Chicken Puff Pie	9.35
<i>Free-range chicken & seasonal mushrooms in a white wine & cream sauce, served in a puff pastry crown with a small salad</i>	
Macaroni & Cheese	6.25
<i>Organic Conchiglie pasta with sharp Tillamook cheddar & garlic-herb gratin, side salad (w/ Niman Ranch bacon 7.95)</i>	

Soup & Salad

Seasonal & Composed Salads	A.Q.
<i>According to availability of the market and the inspiration of our chefs. See Specials Blackboard</i>	
French Onion Soup Gratiné	8.25
<i>Caramelized onions in a rich house-made beef broth, served</i>	

Side Orders

Poached Egg (<i>until 2:00</i>)	one 2.75	two 3.75
Country Potatoes		2.50
Niman Ranch Ham or Bacon		2.75
Levain Toast		2.50
Cypress Grove Chevre		1.50
Braised Spinach		2.25

No additions, no deletions, no substitutions.

Breakfast Pastries

Croissant	2.35
Chocolate Croissant	3.10
Almond Croissant	3.10
Morning Bun	2.50
Sticky Bun	3.10
Fruit Danish	3.25
Cream Scones	2.25
Muffin of the Day	3.55
Petite Turnover	3.65

Brio Breakfast Pastries are made fresh daily with 100% organic Straus Butter, & organic flour, eggs and sugar.

Cold Sandwiches *Ready-to-Go by 10:30am*

Turkey & Swiss	5.95
<i>Free range Turkey, Emmental, Dijon & greens, mini baguette</i>	
Ham & Swiss	5.95
<i>Niman Ranch ham & Emmental, Dijon & greens, mini baguette</i>	
Avocado Grove	5.95
<i>Avocado, Cypress Grove Chevre & caramelized onion on a Focaccia Folie</i>	



Cafe Brio
Bistro Dinner Menu

Thursday & Friday, March 7 & 8, 2013

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Aperitif

Prosecco	Brut Superiore, NV, Sommariva	28	7
Prosecco Kir	with Crème de Cassis		8
Muscat de Beauges de Venise	Durban		7

Starter

Terrine Trilogy		10
Three slices of handcrafted terrine: Chicken (<i>"Volaille"</i>), Country Style, and Pork Bacon & Mushroom, with Cornichons & Dijon		
	<i>Beaujolais</i>	
Chevre Mushrooms		8
Crimini filled with Cypress Grove Chevre & grilled with toasted almonds, served with Meyer Lemon Beurre Blanc <i>excellent with Prosecco</i>		
Antipasto		11
Chef's selection of Charcuterie, cheeses, olives, crudités		
	<i>Prosecco, Beaujolais</i>	

Soup

Crab Bisque	with Crème Fraîche	10
French Onion Soup Gratiné		12
Slowly simmered beef stock from Humboldt Grass Fed Beef with sweet caramelized onions, topped with a garlic crouton and melted Gruyère		
	<i>Cheverny, Rosé, Beaujolais</i>	

Small

Fresh Crab Celeri Remoulade		14
Fresh Crab over shaved Celery Root & Aioli, Meyer Lemon		
	<i>Sancerre</i>	
Crab Caesar Salad		18
<i>Whole leaf</i> hearts of Romaine, Aioli, Peccorino, salt-cured Anchovy, Aioli, Crouton, topped with fresh Crab, Avocado & Meyer Lemon		
	<i>Cheverny</i>	
Classic Caesar Salad		12
Fettuccini Carbonara		12
Fresh Fettuccini with local house cured Pork Belly with, onions & mushrooms & egg, Peccorino cream sauce		
	<i>Beaujolais, Pic St Loup</i>	
Spinach Mushrooms		11
Crimini filled with sautéed Spinach & topped with Emental cheese & breadcrumbs, grilled and served in a white wine & Garlic Sauce		

Special

Pad Thai		16
Traditional style, with Chicken, Tofu, Bean Sprouts, Peanuts, Eggs, Rice Noodles, Tamarind-Chili sauce (Vegetarian/Vegan options)		
	<i>Cheverny, Beaujolais, Pigeoulet</i>	
Crab Pai		22
Fresh Crab in our Thai Chef's riff on Pad Thai, with Bean Sprouts, Fresh Peas, Basil, Rice Noodles, Tamarind-Chili sauce		
Toulouse Sausage Choucroute		19
5 oz Heritage Pork & Garlic Sausage pan-grilled with caramelized onions, served over fresh house Sauerkraut with Warren Creek Potatoes		
	<i>Pic Saint Loup, Tributary</i>	
Chicken Puff Pie "Vol au Vent"		17
Mary's free-range chicken with mushrooms & root vegetables in a white wine & cream sauce, served in our signature Puff Pastry Crown		
	<i>Pinot Blanc, Beaujolais; Cote de Nuits</i>	
Beef Burgundy "Boeuf Bourguignon"		18
Humboldt Grass-fed Beef slow-braised in red wine with mushrooms and carrots, served over fresh house Pappardelle noodles		
	<i>Pigeoulet, Tributary</i>	