

Breakfast

Served ALL DAY excluding holidays and special events

Our eggs are organic Omega 3. Most of our cheeses are imported. Our meats are nitrate free. Most of our produce and breads are sourced locally, delivered daily and are natural and organic whenever practical. We don't have a freezer -- so we can't cheat!

Scrambles or Omelets

Farm Fresh Organic Omega 3 Eggs

The French/ Le Français	12.00
Brie cheese, maple honey ham, tarragon and parsley, topped with crème fraiche	
The Greek/O 'Ελληνικα	11.00
Spinach, crumbled feta cheese, scallions and dill	
The Italian/ L'Italiano	12.00
Prosciutto, fresh chopped basil, roasted tomato and fontina cheese	
The Spanish/ El Español	13.00
Manchego cheese, chorizo, avocado, red and yellow pepper, minced cilantro and onion	
The Swiss/Der Schweizer	12.00
Gruyere cheese, mushroom, smoked fennel sausage and scallions	
The Veggie	10.00
Asparagus, zucchini, yellow squash, roasted tomatoes and spinach	
The American	12.00
Aged cheddar, applewood smoked bacon, tomato, green and red pepper and scallion	

All Scrambles and Omelets include:

Choice of toast:

whole wheat, 7 grain, squaw, marbled rye, sourdough, gluten free, artisan white, ciabatta, baguette

Choice of side:

rosemary roasted potatoes, grilled tomatoes with herbs de provence, fresh seasonal fruit or organic field greens

We are known for our Hearty Egg Sandwich

Veggie Lover: 8.95
Roasted eggplant, squash, spinach, grilled tomatoes and Quince spread

Meat Lover: 9.95
Applewood smoked bacon, maple honey ham, roasted tomato, fig spread and asiago cheese

All Egg Sandwiches include:

Choice of egg: (2)(Organic)
scrambled, over easy, sunny side up

Choice of toast:

whole wheat, 7 grain, squaw, marbled rye, sourdough, gluten free, artisan white, ciabatta

Petit Dejeuner (for Two) 7.95(15.00)
French Press Coffee (Torino Italy), warm baguette, croissant and fruit infused butter

Europa Benedict 12.00
2 eggs over easy on a bed of panko bread crumbs, Topped with lightly spiced harissa yogurt sauce and Asparagus

Breakfast Salad 11.95
Organic brown rice, egg whites, almonds, sauteed spinach and mushrooms, feta cheese, on a bed of organic mixed greens, served with pomegranate balsamic vinaigrette

Chilaquiles 12.00
2 eggs over medium, salsa marinated tortilla, refried beans, topped with asiago cheese and creme fraiche

Omelet or Scramble of the day 13.00
(ask Server for today's selection)

More on back

Classic Griddle

GLUTEN FREE Pancakes (Rice and tapioca flour) fruit garnish	8.95
GLUTEN FREE French Toast Seasonal fruit garnish	9.50
Buttermilk Pancakes Made with coconut macaroon macadamia nuts. Garnished with seasonal fruit and maple flavored syrup (Add \$1.50 for coconut syrup)	7.00
French Toast Thick-cut cinnamon-egg swirl bread served with powdered sugar, maple flavored syrup, garnished with seasonal fruit	8.95
Fruit and Nutella Pancakes Pancakes served with side of warm Nutella garnished with seasonal fruit	8.95

Grains and Bowls

Hearty Granola Almond, soy or whole milk topped with seasonal fruit	5.95
Café Europa Porridge Steel-cut oats, quinoa, amaranth (a complement to the grains that lack vital amino acids), coconut and hint of cinnamon	6.95
South of the Border Bowl Organic brown rice, chorizo, scrambled organic egg, topped with generous amounts of Tomato onion and Cilantro. Served with 2 corn tortilla	9.95

justapas

Parmesan Crusted Asparagus Asparagus coated with egg whites and dredged in fresh grated parmesan & panko bread crumbs; roasted and served with fresh lemon	11.50
justapas Charcuterie Plate An assortment of imported, nitrate-free meats & artisanal cheeses, olives, sundried tomatoes & pesto with Cafe Europa Baguettes	18.00
Man Candy Four slices of crispy, caramelized Applewood Smoked Bacon strips with a Cayenne kick	5.00

Additions

Toasted Bread and Lingonberry jam (whole wheat, 7grain, squaw, marbled rye, sourdough, gluten free, (when available), artisan white, ciabatta, baguette)	2.95
Fresh Butter Croissant	3.50
Organic Greek Yogurt with granola & berries	6.95
Applewood Smoked Bacon (4 slices)	4.00
Turkey Bacon (4 slices)	4.00
Jalapeno Bacon (4 slices)	4.00
Two Eggs	3.50
Roasted Rosemary Potatoes	3.00
Seasonal Fruit Cup	3.00
Smoked Kielbasa & Dijon Mustard	4.00
Grilled Asparagus & Harissa	5.00
Egg Whites Substitution	2.00
Coconut & Canadian Maple Syrup	1.50
Grilled Tomatoes w/herbs de Provence	3.00
Add Avocado	1.25
Side House Salad	3.00

Please Note:

- 18% gratuity included for parties of 6 or more

Water is provided upon request only to encourage water conservation