

breakfast @ global cafe

CLASSIC TWO EGG BREAKFAST

Two fresh eggs (fried, poached or scrambled), rustic sourdough toast, herb roasted tomatoes and braised mushrooms \$5

MAKE IT YOUR OWN! Add the following:

Applewood Bacon, Capicola Ham or Prosciutto \$1.75

House Herbed Potato Cakes \$1.50

Bed of Sautéed Spinach \$1

BREAKFAST BRUSCHETTA

Rustic sourdough toast covered with sautéed red onion, mushrooms, tomato and basil pesto, topped with 2 poached eggs. Garnished with balsamic reduction, pesto and shaved parmesan \$6.95

CORN FRITTERS

Three delicious gluten-free corn fritters, topped with 2 poached eggs and tomato chutney \$6

With APPLEWOOD SMOKED BACON and a RAMEKIN OF PEAR ONION JAM \$2

With COLD-SMOKED SALMON FLORETTES (filled with cream cheese and fresh dill) \$3

EGGS BEARNAISE

Two slices sourdough toast, nested beneath two poached eggs, mushrooms, spinach and tomatoes with béarnaise sauce \$7

With CAPICOLA HAM \$1

With JUMBO LUMP CRABMEAT & ASPARAGUS (sans spinach) \$3

With COLD SMOKED NOVA SCOTIA SALMON \$3

With APPLEWOOD SMOKED BACON \$1

TURKISH BREAKFAST

Scrambled eggs with mint, diced tomato and red onion, seasoned Kefte (local, all natural ground beef with Turkish seasonings) and Turkish toast dusted with za'tar (herbs, sesame seeds and salt) \$8.50 Add Halloumi \$2

BREAKFAST TACOS

Delicious combination of scrambled eggs, hominy, onion and cumin, garnished with diced tomato, cilantro and fresh avocado atop two corn tortillas \$6.50

MASCARPONE HOTCAKES WITH CARAMELIZED BANANA

Three mascarpone hotcakes topped with caramelized banana, lime zest and served with maple syrup \$6.50

YOGURT & BERRIES

Organic yogurt, bircher muesli and berries in this nutritious and habit-forming boost to your morning \$5

BACON & EGG ROLL

Applewood smoked bacon, two fried eggs, house barbecue sauce and tomato chutney on a toasted cornmeal bun \$5.50

SOURDOUGH TOAST

Two slices of sourdough toast served with butter and preserves \$2

made to order omelets

FRESH EGG OMELETS* WITH RUSTIC SOURDOUGH TOAST \$8

Your choice of up to four items:

Applewood Smoked Bacon
Capicola Ham
Prosciutto
Spinach
Tomato
Mushrooms
Goat Cheese
Cheddar Cheese
Fresh Mozzarella

Halloumi Greek Cheese
Tomato Chutney
Roasted Vegetables
Basil Pesto
Jumbo Lump Crab Add \$2
Honey Smoked Salmon Add \$2
Nova Scotia (Lox) Salmon Add \$2

**Our omelets are made fluffier with a splash of cream.
Please let us know if we need to omit dairy.*

beverages & brunch cocktails

Morning Juices: Choice of Orange, Cranberry or Pineapple \$2

San Pelligrino Sparkling Juices: Aranciata (orange) or Limonata (lemon) \$1.75

Blanc de Blanc Mimosa (served with Sophia Coppola Blanc de Blanc) \$7

Morning Mary (house-made bloody mary mix with vodka) \$6

Top of the Morning Mary (top shelf vodka) Add \$2

from the espresso bar

Proudly serving Certified Organic, Fair Trade coffees roasted locally by Buena Vista Roastery...

Espresso
Cappuccino
Americano
Café au Lait
Café Latte
Café Mocha

More Hot Drinks

Chai
Hot Chocolate
Hot Tea

Espresso Options

Steamer
Flavored Syrups...1883 Philibert Routin syrups
Soy Milk, 2%, Skim, Whole
Brève (½ & ½)
Extra Shot

for the kids & breakfast sides

Pint Sized Pancake with Maple Syrup \$2

Side of Applewood Smoked Bacon, Capicola Ham or Prosciutto \$2.50

Side of Herbed Roasted Tomatoes, Avocado, Mushrooms or Italian Roasted Vegetables \$2

Side of Béarnaise Sauce \$1.50