

BREAKFAST MENU

We've got Eggs!

Eggs cooked any style, served with breakfast potatoes & choice of toast \$6.50

Add Breakfast Meat: Bacon, Sausage, Chicken Sausage, Ham or Scrapple \$10.75

Omelettes - served with breakfast potatoes (winner of Best Omelette 2020 - Main Line Today)

The Reuben, Grilled corned beef, sauerkraut & imported Swiss; drizzled w/Russian dressing \$14.50

Mediterranean, Sun-dried tomato, baby spinach, kalamata olives & feta \$13

Godfather, Sausage, provolone cheese, red peppers & pesto \$13

Gruyere, Sausage, gruyere cheese & caramelized onions \$14

Avo Blanco, Egg whites, avocado, red peppers, mushrooms, onions & baby spinach \$15.50

Denver, Red pepper, diced ham, onions & American cheese \$12.50

Build Your Own Omelette: Add one filling \$8.50 Two \$10 Three \$11.50 Four \$13 Five+ \$14.50

Fillings: American, Provolone, Cheddar, Swiss, Pepper Jack, Feta, Spinach, Onion, Red Pepper, Mushroom, Tomato, Broccoli, Sun-dried Tomato, Pesto, Bacon, Ham, Sausage, Chicken Sausage

Gourmet Items: Brie, Aged Gruyere, Egg Whites, Avocado add \$2 Smoked Salmon add \$4

Substitute Potatoes for: Fresh Fruit, Side Salad, Grilled Tomato add \$2

Benedicts - served with breakfast potatoes

The Classic, Poached eggs, Canadian bacon & hollandaise on toasted English muffin \$11

The Yodeler, Poached eggs, caramelized onions, Swiss cheese, chicken sausage & hollandaise on toasted English muffin \$12.50

Huevos Avocado, Poached eggs, avocado, pico de gallo & hollandaise; drizzled w/sriracha sauce \$12.50

The West Coast, Poached eggs, tomato & avocado on 1 slice of toasted multi-grain \$11.50

Salmon Florentine, Poached eggs, smoked salmon, spinach & hollandaise on English muffin \$15

Sweet Potato Hash, Caramelized sweet potatoes, crisp bacon, diced onion & poached eggs; & topped w/ chipotle hollandaise \$11.50

& More - all the other good stuff

Smoked Salmon Platter, Smoked salmon, mildly smoked, cream cheese, chopped red onion, capers, tomato & hard boiled egg; choice of toasted everything bagel, plain bagel or rye \$15

Avocado Toast, Smashed avocado w/everything seasoning on multi-grain toast \$7 add eggs \$11

Cream Chipped Beef Platter, Quality Knauss beef on choice of toast, with breakfast potatoes \$13

Our Breads

Toast Choices: LeBus Multi-Grain, Marble Rye, Whole Wheat, White, English Muffin

Bagel Choices: Plain or Everything - additional .50

Gluten-Free Toast: White or Cinnamon Raisin - additional \$1.25

English Muffin or Bagel (Plain or Everything) - additional \$1.75

BREAKFAST MENU

Griddle me this, oh yeah! & Oatmeal

Buttermilk Pancakes (2) \$6

Cinnamon French Toast (3) \$7.50

Belgian Waffle \$7.50 Half Belgian Waffle \$5

Gluten-Free add \$3 Maple Syrup (3 oz.) \$2

Top it! Bananas, Seasonal Berry, Almonds, Walnuts, Chocolate Chips, Whipped Cream ~ \$1.50/topping

Hot Organic Steel-Cut Oatmeal, Steel-cut oatmeal, topped w/toasted coconut flakes,
chocolate chips & almonds; comes w/milk on request \$6.50

Breakfast Favorites

The Sunrise Combo, Two eggs any style, 1/2 side of bacon or sausage & choice of 1 pancake
or 1 slice French Toast \$9

The Elvis, Cinnamon French toast, bacon, bananas, chocolate chips, peanut butter-honey drizzle \$12

The Fruit & Nut Pancakes, Buttermilk pancakes w/ dried cranberries, almonds, cinnamon glaze \$9

Nutella Swirl Pancakes, Hazelnut chocolate swirl pancakes, topped w/ a peanut butter drizzle \$9

Cinnamon Roll Pancakes, Cinnamon-maple-caramel swirl pancakes, topped w/mocha glaze \$9

Chunky Monkey Waffle, Belgian waffle topped w/vanilla cream, bananas, walnuts
& chocolate chips \$11

Breakfast Sandwiches

Em J's Breakfast BLT, Crisp bacon, lettuce, tomato, scrambled eggs, American cheese & mayo on
multi-grain toast \$9

The Hangover, Scrambled eggs, bacon, cheese, onion & potatoes on a long roll \$9

Breakfast Bagel, Fried eggs, chicken sausage & pepper Jack cheese on
toasted everything bagel \$8

Egg, Cheese & Meat, Scrambled eggs with choice of cheese, breakfast meat & toast \$7.50

Sides

Two Eggs \$4 One Egg \$2.25

Red Bliss Potatoes \$3 add pepper & onions \$1.50, cheese add \$1.50

Fresh Cut Fruit, Cup \$5.25 Bowl \$7.50

Toast, White, Whole Wheat, Multi-Grain, Rye, English Muffin \$2 add cream cheese \$3.50

Bagel, plain or everything \$2.50 add cream cheese \$4

Gluten-Free Toast, White or Cinnamon Raisin \$3.25 Bagel or English Muffin \$3.75

Cinnamon Buns, Corn Muffins, Blueberry Muffins, grilled with butter \$4.25

Breakfast Meat, Bacon, Sausage, Chicken Sausage, Ham, Scrapple \$4.25

Cream Chipped Beef (8oz) \$7.50

Avocado, sliced \$3 Grilled Tomato \$3 Mixed Greens, served with balsamic dressing \$3

Hot Signature Sandwiches - includes dill pickle spear & chips

Grilled Reuben, Slow cooked corned beef, sauerkraut, Swiss cheese & Russian dressing on marble rye bread \$10

Hot Ham & Cheese, Grilled ham, caramelized onions, melted provolone, whole grain mustard on ciabatta roll \$10

Farmer's Panini, Grilled panini & chicken salad with crisp bacon, tomato & pepper Jack cheese \$10

Cold Signature Sandwiches - includes dill pickle spear & chips

Em J's French Turkey, Oven roasted turkey, brie, fig jam, mixed greens, on multi-grain toast \$10.50

Cali Club, Oven roasted turkey, bacon, avocado, lettuce, tomato, Swiss cheese & mayo on multi-grain toast \$12

Classic BLT, Crisp bacon, lettuce, tomato & mayonnaise on multi-grain toast \$8.50

Corned Beef Special, House-made corned beef, Swiss, coleslaw, Russian dressing on marble rye \$10

Avocado BLT, Sliced avocado, bacon, lettuce, tomato & chipotle mayo on multi-grain toast \$10

Build Your Own Sandwiches - includes lettuce, tomato, pickle spear & chips

Sandwich \$9.50 **Gluten-Free** \$10.75 **Wrap** \$10 **Gluten-Free** \$12 **Club** \$11.50 **Gluten-Free** \$13.25

Choice of: Oven Roasted Turkey, House-Made Egg Salad or House-Made Chicken Salad

Bread Choices: White, Whole Wheat, Multi-Grain, Marble Rye

Bagels/Rolls Choices: Plain, Everything, Ciabatta, Steak Baguette - add .50

Cheeses: American, Provolone, Swiss, Cheddar, Pepper Jack

Add sliced Avocado or Bacon, to any sandwich \$3

Quesadillas - served w/guacamole, sour cream & pico de gallo

Veggiezilla, Grilled tortilla folded over seasoned spinach, onions, red pepper, mushroom, sun-dried tomato & sharp provolone \$11 **Gluten-Free** \$14

Santa Fe Quesadilla, Grilled chicken, chipotle peppers & cheddar cheese; served w/guacamole, sour cream & pico de gallo \$11 **Gluten-Free** \$14

good food. done right.

LUNCH MENU

House-Made Burgers - includes dill pickle spear & chips

Angus Burger, with lettuce, tomato \$9 with cheese \$10 with cheese & bacon \$11

Berwyn Burger, Angus burger, bacon, sharp cheddar, crispy onions, smokey BBQ sauce, lettuce & tomato on toasted bun \$12

Bacon Bleu Cheese Burger, Crisp bacon, creamy bleu cheese, lettuce & tomato on toasted bun \$12

Black Bean Veggie Burger, Sweet potato, red pepper & black bean burger topped w/sliced avocado, sweet onion jam & chipotle mayo on toasted bun \$10.25

Gluten-Free option add \$ 1.75

Healthy Platters

Bentley Platter, Chicken salad, sliced avocado, tomato, hard-boiled egg & warm pita \$10.50

Farm Platter, Egg salad, sliced avocado, tomato, 2 slices of bacon & warm pita \$10.50

Smoked Salmon Platter, Mildly smoked salmon, cream cheese, chopped red onion, capers, tomato, sliced egg, greens, choice of toasted bagel or rye \$15

House-Made Soups

Original Soups- Ask your server for this week's feature!

Cup \$4 Bowl \$5 Quart \$15

Fresh Salads

Bleu Cobb Salad, Romaine, tomatoes, hard-boiled egg, avocado, bacon, grilled chicken & bleu cheese dressing \$12.50

Em J's Signature Salad, Spring mix, tomatoes, cucumber, red onion, walnuts, cranberries & feta \$8

Caesar Salad, Crispy chopped romaine, homemade croutons & shaved aged parmesan cheese \$8

Greek Salad, Romaine, kalamata olives, diced tomatoes, crumbled feta, cucumber, red onions \$8

Add Grilled Chicken, Black Bean Burger, Scoop of Egg Salad or Scoop of Chicken Salad \$4

Add Grilled Salmon \$7.50

DRESSINGS

Balsamic Vinaigrette • Citrus Vinaigrette • Bleu Cheese • Russian • Caesar

good food. done right.

Kid Favorites!

Egg (1), Tators & Toast (1 slice) \$3.50

French Toast (1 slice) \$3.50

Pancake (1) \$3.50

Banana Face Pancake, with bananas, fresh whipped cream & mini chocolate chips \$4.50

Rainbow Pancake (1) \$3.50

Grilled Cheese \$4.50

PBJ & Banana Kabobs \$4.50

Beverages

Golden Valley, Organic Coffee Dark Roast or Decaf \$2.50

Hot Teas Black, Green, Decaf, Earl Grey, Ginger Fire Chai, Lemon Ginger,
Orange Ginger, Cranberry Pomegranate, Moroccan Mint \$2.50

Hot Chocolate, served with whipped cream \$2.50

Iced Tea, freshly brewed, unsweetened \$2.50

Golden Valley, Organic, Cold Brewed Coffee \$2.50

Soda Coke, Diet Coke, Root Beer, Sprite, Ginger Ale, Lemonade \$2.50

Juices Orange, Apple, Tomato, Cranberry Blend small \$2.50 large \$3.25

Milk Whole & Chocolate small \$2.50 large \$3.25

Em's Desserts \$4

The Chocolate Chip

Large cookie bar with a lot of character

Funfetti

Big shot sugar cookie with rainbow sprinkles

Harriet's Rice Pudding

Everyone knows Harriet and now you can all enjoy her secret recipe!

Lemon Pound Cake

A signature dessert since we opened our doors back in 2007!

Our gluten-free products are made with no gluten-containing ingredients. Please be aware! While we do take careful measures, there is exposure to glutinous products & cross-contact can occur. We do not have separate grill space or use separate waffle Iron in our preparation. Customers with gluten sensitivities should exercise judgment in consuming these products.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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