

Brunch

~ Scratch Made, All Natural, Daily Baked Bread, Farm to Table



LES CROQUES with your choice of Baby Greens, Kettle Chips, Hashbrowns, Sliced Oranges (Double the meat +6) (Sub French Onion soup +6)
Croque Madame* (with a sunny side egg on top) **oohlala!** Thinly sliced ham, layered with béchamel, gruyere and parmesan cheese baked on our square French bread 14 (No egg 13)

Florentine Croque Madame* (with a sunny side egg on top) Fresh baby spinach, layered with béchamel, gruyere and parmesan cheese baked on our square French bread 14 (No egg 13)

Chicken Florentine Croque Madame* (with a sunny side egg on top) Fresh baby spinach, natural chicken breast, layered with béchamel, gruyere and parmesan cheese baked on our square French bread 14 (No egg 13)

STUFFED CREPES

Served two to a plate, with your choice of side:
hashbrowns, sliced oranges, side of baby greens, kettle chips
-Substitute breakfast potatoes or locally sourced sliced tomato+2

Ham & Swiss

Crepes filled with fresh ground ham, swiss and bechamel 12

Spinach & Swiss

Crepes filled with fresh baby spinach, swiss and bechamel 12

Chicken Florentine

Crepes filled with natural chicken breast, spinach, parmesan, swiss and bechamel 13

Ham & Spinach & Swiss

Crepes filled with fresh baby spinach, freshly ground ham, swiss and bechamel 13

Fresh Strawberry & Whipped Cream Crepes filled with fresh strawberries, strawberry coulis and whipped cream 12 (fresh strawberries and coulis are cold)

OMELETTES (frittata style)

Made with three large farm eggs and toast + your choice of side:
hashbrowns, sliced oranges, side of baby greens, kettle chips
-Substitute breakfast potatoes or locally sourced sliced tomato +2
-Substitute egg whites or tofu +2
-Substitute croissant +3

Omelette du Soleil*

3 cheese, garlic and herbs de Provence 13

Ham & Swiss*

Fresh ground danish ham and swiss 13

Florentine*

Fresh baby spinach and swiss 13

Latin Poor Man*

Potato, onion and garlic with black pepper 13

Fresh Herb & Goat Cheese*

French goat cheese and fine herbs 15

Forestier*

Fresh baby spinach, mushroom, garlic and feta 13

Western*

Thick cut bacon, local tomato and onion with black pepper 14

Roasted Garlic & Brie*

Oven roasted garlic and imported brie with black pepper 14

Italiano*

Roasted red peppers, garlic, feta and our amazing basil infusion 13

Marseillaise*

Imported Spanish anchovies, local tomato and garlic 15

GHINI'S SIGNATURE DISH

Eggs Provençal add hashbrowns +2

An amazing symphony of flavors ~ Local tomato, sautéed with fresh garlic, thyme and farm eggs, served with your choice of toast 11

~This dish, I grew up making with my family, in France

EGGCETERA

We baste our farm eggs, so not only do they taste great, they look great too!

-Substitute breakfast potatoes or local sliced tomato +2

-Substitute egg whites, tofu or poached eggs +2

-Substitute croissant +3

Biscuits & Sausage Gravy 9

add 2 eggs* on top +2 add hashbrowns +2 add Bacon +4

One Biscuit & Sausage Gravy 7

add 2 eggs* on top +2 add hashbrowns +2 add Bacon +4

Grilled Avocado Toast

Grilled French baguette topped with fresh avocado, roasted red peppers and feta cheese 10

add 2 eggs* on top +2 add hashbrowns +2 add Bacon +4

Brouillade* add hashbrowns +2

Farm eggs scrambled with local tomato, garlic & basil, topped with our magical basil infusion and toast 12

French Toast* with a choice of Turkey or Pork Sausage or Bacon or Canadian ham and eggs 12

One Piece of French Toast * 6

{Pure, Small Batch, Organic Maple Syrup available upon request +2}

French Toast with Strawberry Coulis & whipped cream 12 (fresh strawberries and coulis are cold)

The next 6 items are served with two farm eggs and toast; & one side: hashbrowns, sliced oranges, baby greens, kettle chips

Two Eggs* 9

Canadian Ham & Eggs* 13

Home Style Sausage & Eggs* 13

turkey or pork sausage

Bacon & Eggs* 13

Garlic Chicken & Eggs*

Natural chicken breast in our signature buttery garlic sauce 14

House Made Corned Beef Hash & Eggs*

Our corned beef hash is made from scratch and you can taste it 16

Tofu Provençal Scramble

Local tomato, onion and garlic sautéed with tofu and thyme 13

J'ai Faim!* (I'm Hungry!)

Two pieces of box French white bread, 2 pieces of sausage, hash browns, cheddar cheese and 2 eggs over easy all stacked on top of one another and smothered in our amazing sausage gravy 16

Grilled Breakfast Sandwich*

Two farm eggs* cooked over well with grilled tomato and cheddar cheese on a grilled buttered French baguette 9

add Meat+4 (bacon, pork or turkey sausage, or ham)

-Substitute Croissant +3, add hashbrowns +2

Breakfast Bowl*

A bowl of baby greens, diced tomato, three cheeses and our house vinaigrette topped with a sunny side egg, and your choice of toast 9

add bacon, sausage or turkey sausage (1) +2

~a healthy and delicious breakfast option

DESSERT

Fresh Strawberry Shortcake

Shortcake covered with fresh strawberry coulis & whipped cream, with or without cocoa 7

Feeling Run Down? Hungover?
Check out our Recovery Beverages!
Split plate-add 1.00, Kids menu available

* (Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.)

BRUNCH COCKTAILS

When life hands you Oranges, Drink Mimosas!!

Ghini's Gourmet Mimosas ~ Glass 9 Large Carafe 30 Small Carafe 20
Classic~ fresh squeezed oj and champagne

Cranmosa~ cranberry juice, splash of oj and champagne

GreyhoundMosa~ grapefruit juice, splash of oj and champagne

TropicalMosa~ pineapple juice, splash of oj and champagne

StrawberryMosa~ fresh strawberry puree, splash of oj and champagne

LavenderMosa~ fresh lavender infusion, splash of oj and champagne

Apricot Bellini ~apricot nectar and Champagne
Glass 9 Large Carafe 30 Small Carafe 20

French Mimosa~ fresh squeezed orange juice, chambord and champagne
Glass 10 Large Carafe 30 Small Carafe 20

Mexican Mimosa ~ fresh squeezed orange juice, tequila and champagne
Glass 10 Large Carafe 30 Small Carafe 20

Russian Mimosa ~ fresh squeezed orange juice, vodka and champagne
Glass 10 Large Carafe 30 Small Carafe 20

Blood Orange Mimosa~ blood orange juice and champagne
Glass 10 Large Carafe 30 Small Carafe 20

Bottomless Classic Mimosas~ 25 per person, for the first 4, then 1¢ ea

Kir Royale~ champagne and chambord Glass 12

Scratch Bloody Marys (original, mesquite, creole or sriracha)
Glass 9 Large Carafe 30 Small Carafe 20

Michelada~ craft beer with fresh citrus & spiced clamato 8

Mimosas made me do it!

A LA CARTE ITEMS

We use the best ingredients that we can get our hands on

Bacon (3) Sausage (turkey or pork) (3) Ham (3) 6

Sides 3.5 (hashbrowns, sliced oranges, baby greens, potato chips)

Breakfast potatoes 4

Local fresh sliced Tomato 4

Scratch made Corned Beef Hash 7

Croissant 4

Toast or Biscuits with butter & jam 3.5

(Whole wheat, white, rye, sour dough, multi-grain, french roll, biscuits)

~Freshly baked daily at La Baguette Bakery

RECOVERY BEVERAGES- Hangover Helper

Orange Cream - Fresh squeezed Orange Juice with a serving of Vanilla Recovery Supplement- Staff favorite!! Topped with whipped cream. Served chilled or frozen 9

Chocolate Cream Coffee - Our French Roast Coffee with a serving of Chocolate Recovery Supplement, warm or cold milk. Topped with whipped cream. Served hot, chilled or frozen 9

Vanilla Cream Coffee - Our French Roast Coffee with a serving of Vanilla Recovery Supplement, warm or cold milk. Topped with whipped cream. Served hot, chilled or frozen 9

Our recovery supplement will balance your electrolytes and restore hydration. Our recovery supplement also speeds replenishment of energy in your body with its rich supply of antioxidants and essential amino acids, that get depleted during exercise or times of stress. It can even help you recover faster from the common hangover.

BEVERAGES

Bottomless Arbuckle Coffee (Decaf or Reg.) | 3.5

Add a Shot of Irish Cream Whiskey | 3

Fresh Brewed Iced Tea (Pekoe Black or Hibiscus Herbal) | 3.5

Organic Hot Tea | 3.5

(earl grey, english breakfast, gunpowder green morrocan mint, lemon chamomile)

Organic Chai (classic or spicy) | 5

Milk or Hot/Cold Chocolate Milk | 3.5

Imported Bottled Water (Still or Sparkling) | 4

Hand made Orangina | 3.5

Italian Soda or Cream Soda | 3.5

(Vanilla, Hazelnut, Caramel, Raspberry, Grenadine, Mint, Almond, SF Vanilla)

Arnold Palmer | 4

Fountain Drinks | 3.5

Apple Juice | 3.5

Tomato, Grapefruit, Cranberry, Pineapple Juice | 3.5

Fresh Squeezed Lemonade

(Refills-1.00) (Medium-4, Large-4.5)

Fresh Squeezed Lavender Lemonade

(Refills-1) (Medium-4.5, Large-5)

Fresh Squeezed Orange Juice

(Medium-4, Large-5)

COFFEES

Espresso | 3

Café Americano | 3

Espresso Fizz | 3.5

Espresso Macchiato | 3.5

Cappuccino | 4

Redeye | 4.5

Café Au Lait | 4

Café Latte | 4

Hazelnut Latte | 5

Vanilla Latte | 5

Caramel Latte | 5

Soy Latte | 5.5

Almond Milk Latte | 5.5

Café Mocha | 4

Chocolate Hazelnut Mocha | 5

Chocolate Raspberry Mocha | 5

White Chocolate Mocha | 6

Dark Chocolate Mocha | 6

Iced Irish Chino | 5

Breve (with half n half) | 6

Caramel Steamer | 4

Vanilla Steamer | 4

Add a Shot of Irish Cream Whiskey to any coffee | 3

HOME MADE EGGNOG BEVERAGES

Seasonal availability

Eggnog w Rum \$8.00

Eggnog Latte \$7.00

Virgin Eggnog \$6.00

Add-Shot of espresso 1.00, Chocolate 1.00,

Flavored syrup 1.00, White Chocolate 2.00

Dark Chocolate 2.00, Soy Milk 1.50

Shot of Recovery Supplement 3.50

We pride ourselves on top tier customer service and care about your experience. We source responsibly and locally and use ethically farmed products, we are particularly proud of our made-from-scratch menu. Since our inception, we give 100% in everything that we do; whether it's carefully preparing your food or coffee, or working to keep our community strong. If your food is not to your taste, we will re-make it to your taste, if you have a special request we will do our best to make it to your specifications.

Our commitment is to do whatever it takes to provide you with excellent food and an amazing dining experience.