



SUNDAY LUNCH

~Scratch Made, All Natural Daily Baked Bread, Farm to Table. www.ghiniscafe.com

SOUPS Served with French roll and butter. Add a side of baby greens +4

Soupe a L'ognon

French onion soup with a provençal herb-infused beef stock, topped with grilled baguettes and melted gruyere cheese 9

Vegetable Soup

A vegan medley of vegetables sauteed together and served in an herbed tomato broth cup 6/ bowl 8

STARTERS AND SALADS Served with French roll and butter

Paté Maison

Homemade paté de campagne with cornichons on a bed of greens garnished with local tomato, dijon and baguettes 12

Wild Ahi Tuna or Salmon French Farmer Salade*

Wild Ahi or Wild Salmon cooked to your liking (Soy Marinated, Thyme Crusted or Blackened) warm haricots vert, diced potato, hard boiled egg, and local tomato atop organic baby greens with our house vinaigrette 17 (Sub Tofu for a Vegan Option)

Salade Niçoise

Our signature tuna salad, tomato, haricots vert, potato, black olive, roasted beet, onion and hard boiled egg on a bed of baby greens dressed with our house vinaigrette 15

(add Anchovies +4, sub Wild Ahi Tuna or Wild Salmon +6, add tofu +4)

BLTA Salade

Baby greens, bacon, tomato, avocado dressed with parmesan vinaigrette, a sunny side egg, finished with a light sriracha mayo drizzle 12 half/14 full (add Anchovies +4, add Wild Ahi Tuna or Wild Salmon +7, add tofu +4)

LES CROQUES with your choice of Baby Greens, Kettle Chips, Hashbrowns, Sliced Oranges

(Sub a cup of soup for side +4)(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)

LES PASTAS Served with French roll & butter. Add a side of baby greens +4

Prosciutto & Parmesan Pasta

Imported prosciutto ham sautéed lightly with champignons de Paris, a touch of cream and parmesan tossed with chef's choice of pasta 15

Tomato & Basil Pasta

Fresh local tomato, and basil simmered slowly with a hint of garlic and parmesan tossed with chef's choice of pasta 15

Chicken Alfredo Pasta

Natural chicken breast, garlic, cream, wine and parmesan tossed with chef's choice of pasta 15

LES BURGERS with your choice of Baby Greens, Kettle Chips, Hashbrowns, Sliced Oranges (Sub cup of soup +4)(Double the meat +6) (Sub French Onion soup +6)(Add Cheese +2)

Le Burger Classique

Local grassfed beef cooked to temp with wine glazed grilled onions, grilled local tomato, lettuce, aioli, and a French pickle on a French roll 15

Le Burger du Jour

Chefs creation of our local grassfed beef burger, cooked to temp, on a french roll MP

HOT SANDWICHES with your choice of Baby Greens, Kettle Chips, Hashbrowns, Sliced Oranges (Sub a cup of soup for side +4)(Double the meat +6) (Sub French Onion soup +6)

Chicken Cordon Bleu

Natural chicken breast topped with deli ham, local tomato, romaine and melted gruyere served on a French baguette with mayonnaise 14

Le Bifteck (French Dip)

Prime roast beef with sautéed onions and garlic stuffed into a French baguette with a side of au jus 14

Grown-Up Grilled Cheese

Triple cheeses, balsamic grilled onions and spinach stuffed into our thick cut French square bread and grilled to perfection 12

COLD SANDWICHES with your choice of Baby Greens, Kettle Chips, Hashbrowns, Sliced Oranges (Sub cup of soup +4)(Double the meat +6) (Sub French Onion soup +6)

Le Thon (The Best Tuna Salad)

Yellow fin tuna salad of celery, onion, carrots, lettuce and mayo on a French baguette 10 half/12 full

Jambon Beurre (Delicious French Favorite)

Danish ham on a baguette with sweet cream butter 10 half/12 full

Jambon Tomate (Ham & Tomato)

Deli ham, imported swiss, local tomato, lettuce, mayo and extra spicy dijon on a French baguette 10 half/12 full

Pain Bagna (A french Classic)

Top shelf Spanish anchovies, local tomato, hard boiled egg, leaf lettuce and vinaigrette stuffed into a French baguette 12

Le Boeuf (Roast Beef)

Prime roast beef, local tomato, lettuce, onion, extra spicy dijon, mayo and creamy horseradish on a French baguette 11 half/13 full

Les Tomates & Brie

Local tomato, romaine, double cream brie, fresh garlic and vinaigrette on a French baguette 12

Les Beets & Feta

Fresh roasted beets, feta, spinach, local tomato, grilled onions and champagne vinaigrette on a French baguette 12

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!

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.

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourn illness (Split plate-add 1.00)*

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

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.

Thank you and please tell a friend!