



GLUTEN FREE

Tues.-Sat. 7:30am-3:00pm Sunday 8:00am-2:00pm
Happy Hour and Dinner every Friday & Saturday
Good food takes time, but leaves a lasting memory!

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

Breakfast

served with two farm eggs & two sides:
hashbrowns, sliced oranges, baby greens, potato chips, gf crackers
-Substitute breakfast potatoes or locally sourced sliced tomatoes +2
-Substitute egg whites, tofu or poached eggs +2

Two Eggs	9
Canadian Ham* and Eggs	13
Home Style Sausage (pork or turkey)* and Eggs	13
Thick Cut Bacon* and Eggs	13
Home Made Corned Beef Hash and Eggs	13
Brouillade (Eggs scrambled with fresh tomatoes, garlic and basil)	13

GHINI'S SIGNATURE DISH

Eggs Provençal

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

OMELETTES (frittata style)

Made with three large farm eggs + your choice of two sides:
hashbrowns, sliced oranges, side of baby greens, kettle chips
-Substitute breakfast potatoes or locally sourced sliced tomatoes +2
-Substitute egg whites or tofu +2

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, tomato and onion with black pepper 14

Roasted Garlic & Brie*

Oven roasted garlic and imported brie with black pepper 13

Italiano*

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

Marseillaise*

Imported Spanish anchovies, tomato and garlic 15

Lunch

STARTERS AND SALADS

All salads served with gluten free crackers

Paté Maison

Homemade paté maison with cornichons on a bed of greens garnished with tomatoes, dijon and baguettes 12

Wild Ahi Tuna or Salmon French Farmer Salade*

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

Salade Niçoise

Our signature neptune tuna salad, tomato, haricots vert, potatoes, black olives, beets, onions and hard boiled egg on a bed of romaine dressed with our signature house vinaigrette 14 (add Anchovies +4, sub Wild Ahi Tuna or Wild Salmon +6, add tofu +4)

BLTA Salade

Baby greens, bacon, tomato, avocado dressed with our creamy parmesan vinaigrette and 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)

California Kitchen Salade

Baby greens, natural chicken breast, avocado, hard boiled egg, tomato, bacon and swiss all topped with our house vinaigrette 12 half/14 full (add Anchovies +4, add Wild Ahi Tuna or Wild Salmon +7, add tofu +4)

Roasted Beet and Warm French Goat Cheese Salade

Roasted beets, warm crusted goat cheese & walnuts on baby greens with our champagne vinaigrette 15 (add Anchovies +4, add Wild Ahi Tuna or Wild Salmon +7, add tofu +4)

SOUPS

all soups served with gluten free crackers

Soupe a L'oignon

French onion soup with a provençal herb infused beef stock, topped with gf crackers and melted gruyere cheese 9

Vegetable Soup

A medley of vegetables sautéed together in an herbed tomato broth
Cup 6 Bowl 8

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!