



# Lunch

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

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

**Soupe a L'oignon**

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 sautéed together and served in an herbed tomato broth cup 6/ bowl 8

**Soup Du Jour**

Chef Ghini's own seasonal inspiration, ask your server for details cup 6/ bowl 8

## 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

**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, local 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 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, local tomato, bacon and swiss all topped with our house vinaigrette 13 half/15 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 greens with our champagne vinaigrette 15 (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 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 (Sub brie +2)

**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 Tomato** (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)

Spanish anchovies, local tomato, hard boiled egg, lettuce and vinaigrette on 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

**LES PASTAS** Served with French roll and 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

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

**Chicken & Capers Pasta**

Tender chicken breast, artichoke hearts and capers sautéed in imported olive oil and sweet cream butter tossed with chef's choice of pasta 15

**Chicken or Shrimp Alfredo Pasta**

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

**DESSERT**

**Fresh Strawberry Shortcake**

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

**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)

**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



**COFFEES**

Espresso | 3

Café Americano | 3

Espresso Fizz | 3.5

Espresso Macchiato | 3.5

Cappuccino | 4

Redeye | 4.5

Café Au Lait | 4Café 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

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.

**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!**

*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.*

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