

# GIGI's CAFE

## Drinks!!

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### Coffee - 4

GiGi's Coffee organic, locally roasted at  
Groundworks Coffee

### Tea - 4

#### **Black Teas:** *(The Most Caffeinated)*

Irish Breakfast, Earl Grey Moonlight, Colonel Breakfast,  
Masala Chai, Black Mango, Chocolate Truffle,  
Indian Rice Pudding

#### **Green Teas:** *(A Little Less Caffeinated)*

Sencha, Citron Green, Moroccan Mint, Cocomint Green

#### **White Teas:** *(Only Slightly Caffeinated)*

White Tropics (coconut & pineapple), Spiced Pear,  
White Pear Strawberry

#### **Herbal Teas:** *(Caffeine free)*

Moonstone Rooibos, Rooibos Pecan Turtle,  
Honeybush Vanilla, Shanti

### Fresh Squeezed Orange Juice (12 oz) – 6

#### **Juices** - small 3; large 5

apple, grapefruit, cranberry, pineapple or tomato

### Hot Chocolate with whip – 4

House made hot chocolate with sprinkles!

### Hot Apple Cider – 4

Try this with whip, its like apple pie in a cup!

### Brew Dr. Kombucha – 5

### Arnold Palmer – 5

### Fresh Squeezed Lemonade – 5

Add a fruit puree - 1.

### Boylan Sodas – 4

Birch Beer, Cream Soda, Black Cherry, or Ginger Ale

### Espresso

Double Shot GiGi's Blend Espresso – 3.5

### Latte – 5

Add flavor .5; Add extra shot 1.5;  
Coconut, almonds or oat milk .5

### Cappuccino – 5

### Mocha – 6

Ask about our coffee specials!

### Chai Latte – 6

Make it a Dirty Chai 1.5

## Adult Beverages

### Mimosa – 8

Orange, grapefruit, mango, strawberry, peach,  
pineapple, cranberry, lavender or blackberry

### Moremosa – 14

A whole pint of your favorite mimosa!

### Michelada – 8

Our house bloody mary mix with a Tajin salted rim  
and Rainer

### Bloody Mary – 12

Our house bloody mary mix with a Tajin salted rim,  
vodka and garnished with celery and house pickles

### Bloody Maria – 12

Our house bloody mary mix with a Tajin salted rim,  
tequila and garnished with celery and house pickles

### Mimosa Cocktails – 12

A brunch take on the old favorites

Choose: Pina Colada, Tequila Sunrise, Hard  
Strawberry Lemonade, Moscow Mule or Paloma

### Spiced Rum Hot Apple Cider – 9

### Smokey Hot Toddy – 10

Colonel Breakfast tea with a shot of whiskey

### Screwdriver – 12

Fresh Squeezed OJ and a shot of vodka

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## Scrambles

*These 3 egg scrambles are served with 2 sides and toast or mini waffle. Upgrade to a topped mini waffle for 4.*

### ABC Scramble -18

Arugula, bacon and crumbled chevre.

### Chicken Sausage Scramble – 17

House made chicken sausage, Swiss cheese, seasonal squash, and red onions

### Churrasco Scramble – 19

Chunks of steak and onions in scrambled eggs topped with jack cheese and cilantro chimichurri

## Hashes

*Served with two over medium eggs (except Hullabaloo) and toast, biscuit, or mini waffle. Upgrade to a topped mini waffle for 4. Add an extra egg to any dish 2.\* Add Avocado to any dish 2*

### Corned Beef Hash – 19

Corned Beef with peppers and onions in our house potato medley topped with horsey cream.

Topped with 2 over medium eggs.

### Reuben Hash – 20

Corned Beef with onions in our house potato medley topped with Swiss cheese all dressed up with sauerkraut and Russian dressing. Topped with 2 over medium eggs.

### Buffalo Chicken Hash – 18

Our house chicken sausage with onions in our spicy potato medley topped with Frank's Red Hot and blue cheese sauces topped with 2 over medium eggs

### Veggie Hash – 16.5

Seasonal veggies with house potato medley topped with chimichurri and 2 over medium eggs

Make it vegan (sub tofu for eggs) add 1

### Hillsdale Hullabaloo – 20

bacon, ham, peppers, onions, spicy house potatoes, scrambled eggs and spinach all sauteed together and smothered with sausage gravy topped with cheddar cheese and green onions

## Meat & Eggs

*Served with two eggs your way, 2 sides and toast, biscuit, or mini waffle. Upgrade to a topped mini waffle for 4.*

*Add an extra egg to any dish 2.\* Add Avocado to any dish 2*

### Two Egg Breakfast (V) – 10; add veggie sausage 5

**Breakfast Meat & Eggs (Choose: Applewood Smoked Bacon, Pork Sausage, House Chicken Sausage or House Scrapple) – 16**

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### Sides (Choose 2)

Spicy House Potato Medley  
Salt & Pepper Potatoes Medley  
Cheesy Grits

Bruleed Grapefruit  
Creamy Herbed Polenta  
Sauteed Greens

Bruleed Banana  
Sliced Tomatoes  
Mixed Fruit

## **Waffles – These are what made us famous!**

### **The Liege (V) – 7**

Our signature buttery waffle studded with pearl sugar topped with vanilla powdered sugar. You don't need butter or syrup with this one, it is a caramelly sweet treat all on its own!

### **The Brussels (GF, V) – 9.5**

Brussels waffle topped with butter, vanilla powdered sugar and served with real maple syrup

### **Chicken & Waffles (GF) – 19**

½ pound of gluten free fried chicken breast on brussels waffle with chipotle butter and real maple syrup. Make it buffalo style with Franks Red Hot and blue cheese dressing! – add 2

***The following waffles are traditionally made on Liege, but you can have them on Brussels (add \$1), Cornbread Jalapeno (GF), or our waffle of the day.***

### **Maple Bacon Waffle – 15.5**

Spiced candied lardons with real maple syrup.

### **Monte Cristo Waffle – 15**

House roasted turkey and ham with Swiss and jack cheeses, and strawberry jam

### **ABC Waffle – 16**

Arugula, Bacon, Camembert cheese, house fig sauce

### **Spicy Goat Waffle – 15**

Peppered salami, chevre, arugula, pistachios and Kelly's Habanero Jelly

### **Porklandia (GF) – 15**

Barbecue pulled pork on cornbread jalapeno waffle

### **Waffle Breakfast Sandwich – 13**

Two mini waffles, scrambled eggs, cheddar cheese served as a sandwich with a choice of meat: bacon, sausage (pork, chicken, or veggie), fried chicken (add \$1), or scrapple (add \$1)

### **Milk & Honey Waffle (V) – 13**

Chevre mousse with balsamic caramel sauce and toasted pistachios

### **Linda's Lemon Waffle (V) – 13**

Lemon curd with mixed berry compote, whip & a gingersnap

### **Breakfast of Champions (V) – 13**

Greek yogurt with fresh fruit, house granola and honey drizzle on a liege

### **Nikki's Waffle (V) – 13**

Nutella, banana, balsamic caramel sauce, candied pecans

### **Berries & Cream (V) – 13**

Triple berry compote with whipped cream and vanilla powdered sugar

## Other Tasty Treats

### Granola Parfait (V) – 11

Greek honey yogurt, GiGi's house granola and fresh fruit in delicious layers

### Breakfast Tostada (GF) – 16

House chicken sausage with white beans, avocado, cotija cheese, salsa verde, cilantro lime jalapeno slaw and 2 over medium eggs on crispy tostadas. Served with house potatoes.

### Avocado Toast (V) – 13

Baker & Spice Harvest bread with avocado, arugula, pickled radishes, cilantro and green onions topped with a poached egg. Served with a side of mixed fruit.

### Creamy polenta (GF, V) – 15

sauteed mushrooms, greens and chevre on creamy polenta topped with 2 over medium eggs.

### Shrimp & Grits (GF) – 18

Cajun seasoned shrimp on cheesy grits with andouille creole sauce topped with a poached egg.

### Biscuits and Gravy...we have regular and gluten free!!!

half order 6.5; full order 11 Add gf fried chicken 5. Add 2 eggs 4.

## Lunch

*Sandwiches with choice of Yukon Gold Fries or Sweet Potato Fries. Cajun style fries 1; Sub soup or side salad 1*

### Chicken & Waffle Burger – 16

Two liege waffles, fried chicken breast, tomatoes, lettuce, pickled onions, maple syrup, and spicy aioli.

### Double Decker BLT – 16

2 layers of bacon, spicy aioli, lettuce, and tomato served on Baker & Spice white bread.

### Soup & Sandwich – 11

A bowl of our house made soup with our grilled cheese of the day. Ask your server for the daily specials.

### Reuben – 16

Sliced corned beef, sauerkraut, swiss cheese, and Russian dressing on Baker & Spice Rye.

### GiGi's Salad (GF) – 14

baby greens, pickled onions, lardons, chevre, tomatoes, cucumbers & balsamic vinaigrette  
Add our GF fried chicken (5)

*We are tipless! Our menu pricing allows us to provide livable wages and more benefits than we can list here to our staff. You can show your appreciation by joining us again next time waffles are calling to you and with a big smile to your server. Please let the owner, Charlene, know about your excellent service or any issues at [gigiscapex@gmail.com](mailto:gigiscapex@gmail.com).*

*Any cash left at tables is split amongst all staff.*

Please respect your fellow waffle eaters and release your table when you are finished eating if there are people waiting.

Only 2 cards per table please.

*Fully cooking eggs and meat greatly reduces your risk of foodborne illness.*

*We have a dedicated gluten free waffle iron and fryer, however there are allergens present in our kitchen.*

*(GF)=gluten free, (V)=vegetarian.*

*Most egg dishes can be gluten free by substituting Brussels waffle or gluten free biscuit for toast.*