

YORKVILLE'S GINGER & SOUL NOW OPEN FOR BRUNCH, DINNER & CARRY OUT

— Sandy Conrad
sconrad@fvshopper.com

In 2016, I discovered Ginger & Soul, (next door to my favorite Ice Cream place, Foxy's) a caterer that specialized in custom events; at that time, I wrote about them in this paper. Their main focus was to bring events to life "with a boutique style and fresh food."

Now they are open to the public for Brunch, Dinner and Carry Out, Walk-Ins are welcome as space permits; thus reservations are highly recommended.

Located on the Fox River at 131 E Hydraulic in Yorkville (630/440-4017), Ginger &

Soul is not only still available to customize a unique special event, but they are now open limited days and times for brunch, dinner and carry out.

Kid friendly Brunch occurs on Sundays from 10 AM to 2 PM. The menu includes Scrambled Eggs, Sausage, Bacon, Twice Baked Hash Brown Potatoes, French Toast, Pancakes, Frittatas, Fresh Fruit and exceptional Breakfast Pastries. Drinks feature Bottomless Mimosas, Bloody Marys and various other cocktails, coffee, milk and assorted teas.

In January of this year, Dinner to the public was introduced which is served on Thursday, Friday and Saturday nights from 5 – 9 PM.



A well rounded menu includes Appetizers of Hummus, Bacon Wrapped Dates, a Charcuterie Board (of chef selected meats and cheeses) and Caprese Skewers (heirloom tomatoes, basil, fresh mozzarella, and arugula walnut pesto). House and Caesar Salads are available. The Soup changes weekly, and is always made fresh with market ingredients.

Entrees are Heirloom Marinara Pasta Parmesan (house made, with or without Sausage Meatballs); Chicken Pasta (Amish Chicken from Miller Farms, pasta, creamy arugula, walnut pesto sauce, cherry tomatoes); Short Ribs (72 hour sous vide short ribs, creamy polenta, coriander chutney); Salmon (Ora King Salmon from New Zealand, lemon basil risotto, preserved lemon marmalade); and Street Tacos (Skirt steak, corn tortillas, queso fresco, shredded lettuce, onion, cilantro, and chipotle ranch dressing).

For Kids and for Kids at Heart, the menu features Rainbow Noodles, Chicken Nuggets or Grilled Cheese with seasonal fruit or vegetables.

Awesome dessert choices are a Giant Cinnamon Roll (house made, served hot with melted buttercream icing); Salted Caramel Cupcake & Ice Cream (vanilla cake, house made caramel, caramel Italian buttercream, sea salt, served with Foxy's This Just Got Serious Ice Cream (salted caramel with salted caramel fudge and salted cashews); and Boston Blackout Layer Cake (black chocolate cake, chocolate pudding, chocolate buttercream icing, chocolate shavings and blackberry coulis).

All deserts are home baked by owner/pastry chef Kate McNamara.

Ginger & Soul is closed on Monday, Tuesday and Wednesday for dining but calls regarding catering can be made at any time. The catering menu is extensive but can be customized to customer preferences. There is an off street parking lot and Gift Certificates are available.

