



September

SEPTEMBER 1 – SEPTEMBER 28

S M A L L P L A T E S

- Moroccan Beef Meatballs** with cumin-cilantro yogurt sauce and feta cheese 10.95
- Calamari Fritti** with spicy Tuscan marinara 8.95
- Truffle Fries** with a Parmesan-lime aioli 4.95
- Blue Crab and Spinach Dip** with lavosh crackers 11.95
- Cheese, Chef's Selection of Handcrafted Cheese Market Price**
- Housemade Savory "Pies,"** handcrafted mini pastries filled with pork, rosemary and aged cheddar 10.95
- *Carpaccio of Beef** with fresh mushrooms, pine nuts and shaved Parmesan 11.95
- *Herb Crusted Goat Cheese Medallions and Heirloom Tomatoes** with local honey vinaigrette 11.95
- Beef Short Rib Sliders** with caramelized onions and Roaring 40's Blue Cheese on housemade brioche buns, served with truffle fries 12.95
- Crispy Shrimp** with charmoula aioli 11.95
- Handcrafted Sweet Pastries,** selection of the chef's housemade favorites 6.95

S O U P S A N D S A L A D S

- *Confit Duck Salad,** fresh oranges, feta, walnuts and warm bacon vinaigrette tossed with baby spinach 12.95
- Grilled Beef Tenderloin Salad** with cherry tomatoes and shaved Parmesan tossed with seasonal greens and sherry vinaigrette 12.95
- Grilled Chicken Salad,** roasted red peppers, red onions, feta, walnuts and arugula tossed with garlic oregano dressing (G) 11.95
- Grilled Tuna** with roasted red peppers, avocado and kalamata olives tossed with mixed greens and toasted cumin vinaigrette (G) 12.95
- Peasant Chicken Salad,** sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 11.95
- *Grilled Salmon and Warm Farro "Salad"** with roasted butternut squash, pine nuts and feta tossed with garlic oregano vinaigrette 12.95
- Potato Leek Soup** 3.95/4.95
- Soup for Today Market Price**

S A N D W I C H E S A N D F L A T B R E A D S

- Roasted Chicken Salad Croissant** served with hand-cut fries 10.95
- Open-Faced Steak Sandwich** on focaccia with arugula, caramelized onions, romesco mayonnaise and shaved Parmesan, served with hand-cut fries 10.95
- Open-Faced Herb Grilled Chicken** with arugula, romesco mayonnaise, roasted peppers and onions, served with hand-cut fries (G) 9.95
- *GVG "Reuben,"** Giacomo's corned beef and pastrami layered with sauerkraut, Gruyère and zesty Russian dressing on crusty caraway bread, served with hand-cut fries 10.95
- Darn Good Burger,** local beef with herb mayonnaise and hand-cut fries, just ask for cheese 10.95
- *Confit Duck, Blue Cheese, Walnut and Spinach Flatbread** 12.95
- Roasted Red Pepper, Caramelized Onion and Pesto Flatbread** 12.95

B R U N C H E N T R É E S

- Today's Chef's Selection** (Please ask your server) Market Price
- GVG Eggs Benedict,** poached eggs on a toasted challah bun with shaved Black Forest ham, topped with hollandaise and served with GVG hashbrowns 11.95
- *Pot Roast Hash** with poached eggs, hollandaise and GVG hashbrowns 15.95
- Bacon, Caramelized Onion and Goat Cheese Frittata** topped with GVG hashbrowns and romesco sauce 10.95
- *Bacon, Zucchini and Gruyère Quiche** with arugula salad 11.95
- Fruit Crêpes v 2.0,** warm crêpes topped with honey-mascarpone cheese and fresh berries 9.95
- *French Toast** topped with brûléed banana and caramel sauce 10.95
- "Toad in a Hole,"** two eggs fried in brioche toast, topped with a sweet Italian sausage and grilled tomato compote, served with GVG hashbrowns 11.95
- Salmon Cakes,** poached eggs and hollandaise with GVG hashbrowns 11.95
- Garlic-Rosemary Grilled Café Strip Steak** with poached eggs and cilantro-lime sautéed peppers, served with GVG hashbrowns 14.95
- Wood-Fire Grilled Duck Breast** with Chianti simmered cherries and ricotta cheese over polenta and seasonal vegetable 14.95
- *Crispy Risotto Cake Napoleon** with herbed goat cheese, grilled portabello mushroom, creamy marinara and wilted spinach 12.95
- Parmesan Crusted Chicken** layered with herbed Goat Lady cheese, topped with fried capers and lemon garlic sauce, over mashed potatoes and seasonal vegetable 13.95
- Grape Leaf Wrapped Salmon** topped with chopped tomato and pine nut-raisin relish, over polenta and seasonal vegetable (G) 13.95
- Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 12.95
- Beef Short Ribs,** seared, then slowly braised with sherry and rosemary, over mashed potatoes and seasonal vegetable 15.95

*Chef's features September 1 – September 28

Selections marked (G) are available in a Guilt Free™ option. Say "Guilt Free" when ordering these selections and we will change the recipe to reduced sodium and fat. For other special dietary needs, please inform your server.