

## SMALL PLATES

**Calamari Fritti** *with spicy Tuscan marinara* 8.95

**Spicy Mussels** *with chorizo sausage, fresh coriander  
and grilled garlic bread* 10.95

**Antipasti**, *chef's selection of locally made salamis and cold cuts  
with prosciutto wrapped asparagus, fennel red onion slaw and crostini* 11.95

**Carpaccio of Beef** *topped with fresh mushrooms, toasted pine nuts,  
shaved Parmesan, balsamic vinegar and extra virgin olive oil* 10.95

**Crispy Crab Cakes** *with romesco mayonnaise* 10.95

**Potato Leek Soup** 3.50/4.50

**Soup for Today** *Market Price*

## SALADS, SANDWICHES AND FLAT BREADS

**GVG Caesar** 5.50

**Simple Tossed Salad** *with house vinaigrette* 3.50

**Goat Cheese Medallion** *crusted with Marcona almonds  
over a salad of arugula, fresh local strawberries, and red onions tossed  
with extra virgin olive oil and balsamic vinegar* 11.95

**Open-Faced NY Strip Steak** *on focaccia with arugula, caramelized onions,  
romesco mayonnaise and shaved Parmesan, served with fries* 10.95

**Roasted Chicken Salad Croissant** *served with fries* 9.95

**Open-Faced Grilled Tuna** *with arugula, puttanesca relish,  
served with fries (GF)* 10.95

**Roasted Red Pepper, Caramelized Onion and Pesto Flat Bread** 11.95

**Giacomo's Pepperoni, Arugula and Kalamata Olive Flat Bread** 11.95

## DOMESTIC BEER

Budweiser	Michelob Ultra
Budweiser Light	Michelob Light
Carolina Blonde	Miller Lite
Coors Light	O'Doul's (non-alcoholic)
Cottonwood Brown	Samuel Adams
Dale's Pale Ale	Samuel Adams Light
Duck Rabbit Stout	Sierra Nevada
	Yuengling

## IMPORTED BEER

Amstel Light	Heineken
Becks	Newcastle
Boddington	Peroni
Corona	Pilsner Urquell
Corona Light	Stella Artois
Rolling Rock	St. Pauli Girl (non-alcoholic)

## DRAFT BEER

Natty Greene's

Red Oak

Bass

Guinness

(Ask your server about our featured selection.)