



## SMALL PLATES

**Calamari Fritti** with spicy Tuscan marinara and Parmesan-lime aioli 9.95

**Moroccan Beef Meatballs** with cumin-cilantro yogurt sauce  
and feta cheese 10.95

**Truffle Fries** with Parmesan-lime aioli 6.95

**Short Rib Sliders**, Certified Angus Beef® with caramelized onions  
and Roaring 40's Blue Cheese on housemade brioche buns,  
served with truffle fries 13.95

**\*Housemade Savory "Pies,"** handcrafted mini pastries filled with pork,  
rosemary and aged cheddar 11.95

**Potato Leek Soup** 3.95/4.95

**Soup for Today** Market Price

## SALADS, SANDWICHES AND FLATBREADS

**GVG Caesar** 5.50

**Simple Tossed Salad** with house vinaigrette 3.50

**Lemon-Garlic Grilled Shrimp, White Bean and Roasted Fennel Salad**  
over red leaf lettuce tossed with rosemary red wine vinaigrette 11.95

**Grilled Beef Tenderloin Salad**, Certified Angus Beef® with mushrooms, cherry  
tomatoes and shaved Parmesan tossed with mixed greens and sherry vinaigrette 13.95

**Peasant Chicken Salad**, sun-dried tomatoes, artichokes, kalamata olives,  
capers and herb croutons tossed with greens and sun-dried tomato dressing 12.95

**Grilled Salmon and Warm Farro "Salad"** with roasted butternut squash, pine nuts  
and feta tossed with garlic oregano vinaigrette 13.95

**Knife & Fork Steak Sandwich**, Certified Angus Beef® on housemade caraway  
bread with olive tapenade aioli, arugula and Gruyère,  
served with hand-cut fries 12.95

**Roasted Chicken Salad Croissant** served with hand-cut fries 10.95

**\*Roasted Red Pepper, Caramelized Onion and Pesto Flatbread** 12.95

**Harissa Spiced Local Lamb, Feta, Arugula and  
Pecorino-Romano Flatbread** 12.95

Chef's features February 1 – February 28