



## S M A L L P L A T E S

▲ **Housemade Vanilla Scones** with peach curd, whipped cream and fresh mint 10.95

**Zeppole**, cinnamon dusted Italian doughnut bites with warm salted caramel and chocolate sauces 7.95

▲ **Calamari Fritti** with tomato coulis 9.95

▲ **Tuscan Short Rib Sliders** with spicy corn relish, avocado and shaved Parmesan on brioche buns, served with truffled fries 13.95

▲ **Mediterranean Tapas**, hummus, crispy Burrata with fig balsamic, Serrano ham, piri piri chicken skewer, tomato bruschetta, spicy chickpea salad with avocado and grilled pita 16.95

▲ **Garlic Crusted Ahi Tuna\*** over spicy chickpea salad and avocado with charmoula and crumbled feta 13.95

**Truffled Fries** with Parmesan-lime aioli 7.95

**Blue Crab and Spinach Dip** with crispy lavosh 12.95

▲ **Hummus Duo**, traditional with smoked paprika and extra virgin olive oil, fava bean with pickled sweet Peruvian peppers and feta, served with crispy lavosh 12.95

**Potato Leek Soup** 4.95/5.95

**Soup for Today** Market Price

## B R U N C H

**Eggs Benedict\***, poached eggs on a toasted challah bun with shaved Giacomo's ham, hollandaise and GVG hashbrowns 11.95

**GVG Breakfast**, scrambled eggs, all-natural bacon, polenta and GVG hashbrowns 11.95

**Avocado Ciabatta Toasts\*** with portabello mushroom, poached eggs, hollandaise and bruschetta relish 11.95

▲ **Rustic French Toast** topped with peach compote and whipped cream 10.95

**Smoked Salmon Pizzette\*** with fresh tomatoes, capers, green onions, dill cream cheese and a sunny-side up egg 13.95

▲ **Rotisserie Chicken Thigh and Roasted Summer Vegetable Frittata** topped with GVG hashbrowns, basil pesto and shaved Parmesan 12.95

**Toad in a Hole\*\***, two eggs fried in brioche toast, topped with sweet Italian sausage and grilled tomato compote, served with GVG hashbrowns 12.95

**Oatmeal** cooked with raisins and mascarpone, topped with Marcona almonds 6.95

## L U N C H

▲ **Grilled Salmon and Warm Farro\*** with roasted summer vegetables, garden rocket, pine nuts and feta, tossed with garlic-oregano vinaigrette 15.95

▲ **Lemon-Garlic Shrimp and Quinoa Salad**, cucumbers, tomatoes, red onion, radish, pea shoots, cilantro and feta, tossed with lemon-garlic vinaigrette 13.95

▲ **Chicken Panzanella Salad** with sweet corn, croutons, tomatoes and fresh mozzarella tossed with romaine, sherry vinaigrette and tomato-cipollini onion aioli 12.95

**Parmesan Crusted Chicken** layered with herbed goat cheese, served with fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 14.95

**Wood-Fire Grilled Salmon\*** with vintage sherry-honey glaze, garlic-thyme butter, polenta and seasonal vegetable 15.95

**Today's Chef's Selection** (Please ask your server) Market Price

▲ **Roasted Summer Vegetable Stack** with spicy chickpea salad, tomato coulis, basil pesto and wilted greens 12.95

**Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 14.95

▲ **Zucchini, Applewood Smoked Bacon, Sweet Corn and Feta Tart** with arugula salad 11.95

**Darn Good Burger\*** with herb mayonnaise and hand-cut fries, just ask for cheese 10.95

**Roasted Chicken Salad Croissant** with hand-cut fries 11.95

▲ **Roasted Summer Vegetable Flatbread** with smoked mozzarella and basil pesto 13.95

▲ **Heirloom Tomato Flatbread** with applewood smoked bacon and fresh mozzarella 13.95

▲ **Chef's features June 14 – August 8**

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

\*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.