



S M A L L P L A T E S

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

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

Calamari with harissa sauce 9.95

Sherry Braised Short Rib Sliders with sticky cider onions and potted sherry cheese on brioche buns, served with truffled fries 13.95

▲ **Mediterranean Tapas**, hummus, Serrano ham, chorizo-tomato ragoût, Moroccan spiced vegetable cigar, pancetta wrapped dates, potted sherry cheese and grilled pita 16.95

▲ **Garlic Crusted Ahi Tuna*** with Persian love rice, brown butter tzatziki and cilantro pesto 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and potted sherry cheese, served with crispy lavosh 12.95

Truffled Fries with Parmesan-lime aioli 8.95

Blue Crab and Spinach Dip 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 roasted tomato, poached eggs and hollandaise, served with crispy citrus balsamic broccoli 11.95

Shaved Rotisserie Beef Benedict*, poached eggs on toasted ciabatta with Cambozola, hollandaise and GVG hashbrowns 13.95

▲ **French Toast** with butterscotch and chocolate drizzled housemade honeycomb 10.95

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

▲ **Chorizo, Piquillo Pepper and Manchego Frittata** topped with GVG hashbrowns and tomato cipollini aioli 12.95

▲ **Shakshuka***, bacon wrapped smoked potato cake, chorizo-tomato ragoût, fried egg and cilantro pesto 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 sweet potato, cauliflower, garden rocket, pomegranate, pine nuts and feta, tossed with garlic-oregano vinaigrette 15.95

▲ **Lemon-Garlic Grilled Shrimp and White Bean Salad** with piquillo peppers and crumbled feta tossed with baby kale and rosemary-red wine vinaigrette 13.95

▲ **Chopped Grilled Chicken Salad** with green beans, harissa roasted carrots, garden rocket, crumbled goat cheese, toasted sesame seeds and lemon tahini dressing 12.95

Parmesan Crusted Chicken with herbed goat cheese, 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

▲ **Moroccan Spiced Vegetable Cigars** with wilted greens, Persian love rice, brown butter tzatziki and cilantro pesto 12.95

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

▲ **Giacomo's Italian Sausage, Kale and Parmesan 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 Butternut Squash Flatbread with muhammara, preserved lemon labneh, cilantro pesto and pomegranate molasses 13.95

▲ **Housemade Chorizo Flatbread** with piquillo peppers, caramelized onions, mozzarella, shaved Manchego and fresh cilantro 13.95

▲ **Chef's features January 17 – March 6**

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.