



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
▲ **Mediterranean Street Fries**, hand-cut fries with ground lamb, marinated tomatoes, arugula, spicy chickpeas, feta and charmoula 13.95
 Calamari with harissa sauce 9.95
▲ **Local Tomato Sampler** with crumbled goat cheese, julienne red onion, extra virgin olive oil, sea salt, cracked black pepper and crostini 13.95
▲ **Mediterranean Tapas**, hummus, marinated feta, Serrano ham, smoked paprika-almond 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
▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and baba ghanoush with crumbled feta, 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 arugula salad 11.95
Shaved Rotisserie Beef Benedict*, poached eggs on toasted ciabatta with Cambozola, hollandaise and GVG hashbrowns 13.95
▲ **Rustic French Toast** topped with peach compote and whipped cream 10.95
Smoked Salmon Pizzette* with local tomatoes, capers, green onions, dill cream cheese and a sunny-side up egg 13.95
▲ **Rotisserie Chicken Thigh and Summer Vegetable Frittata** topped with GVG hashbrowns, pesto and shaved Parmesan 12.95
 Shakshuka*, bacon wrapped smoked potato cake, chorizo-tomato ragout, fried egg and cilantro-lime sauce 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 asparagus, cherry tomatoes, garden rocket, pine nuts and feta, tossed with garlic-oregano vinaigrette 15.95
▲ **Lemon-Garlic Shrimp and Quinoa Salad**, cucumbers, tomatoes, red onion, radish, cilantro and feta, tossed with garlic-oregano dressing 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, 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
▲ **Roasted Summer Vegetable Stack**, 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
▲ **Bisteeya**, zucchini, sweet corn, roasted chicken and feta filled Moroccan pastry with harissa sauce and 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
▲ **Heirloom Tomato Flatbread** with applewood smoked bacon and fresh mozzarella 13.95
 Pesto Flatbread with fresh mozzarella, roasted red peppers and caramelized onions 13.95

▲ Chef's features June 13 – August 7

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.