



S M A L L P L A T E S

- Housemade Vanilla Scones**, peach curd, whipped cream, fresh mint 10.95
- Zeppole**, cinnamon dusted Italian doughnut bites, warm salted caramel sauce, chocolate sauce 7.95
- ▲ **Mediterranean Tapas**, hummus, crispy burrata, Serrano ham, harissa spiced chicken skewer, tomato bruschetta, caponata with feta and pine nuts, grilled pita 16.95
- Calamari**, harissa sauce 9.95
- Local Tomato Sampler**, crumbled goat cheese, julienne red onion, extra virgin olive oil, sea salt, cracked black pepper, crostini 13.95
- ▲ **Mediterranean Street Fries**, hand-cut fries with harissa spiced chicken, tomato bruschetta, arugula, crumbled feta 13.95
- ▲ **Garlic Crusted Ahi Tuna***, creamy corn, harissa sauce, shaved Parmesan 13.95
- ▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and caponata with feta and pine nut, crispy lavosh 12.95
- Truffled Fries**, Parmesan-lime aioli 8.95
- Blue Crab and Spinach Dip**, crispy lavosh 12.95
- Potato Leek Soup** 4.95/5.95
- Soup for Today** Market Price

B R U N C H

- GVG Breakfast**, scrambled eggs, all-natural bacon, creamy polenta, GVG hashbrowns 11.95
- ▲ **“Toad in a Hole”***, two eggs fried in brioche toast, sweet Italian sausage, grilled tomato compote, GVG hashbrowns 12.95
- Eggs Benedict***, toasted challah bun, shaved Giacomo’s ham, poached eggs, hollandaise, GVG hashbrowns 11.95
- Avocado Ciabatta Toasts***, roasted tomato, poached eggs, hollandaise, arugula salad 11.95
- Shaved Rotisserie Beef Benedict***, toasted ciabatta, Cambozola, poached eggs, hollandaise, GVG hashbrowns 13.95
- Rustic French Toast**, peach compote, whipped cream 10.95
- ▲ **Rosemary Potato and Chorizo Frittata**, cherry tomato-basil pesto salad, fig balsamic, shaved Parmesan 12.95
- Shakshuka***, bacon wrapped smoked potato cake, chorizo-tomato ragoût, fried egg, cilantro-lime sauce 12.95
- Oatmeal**, raisins, mascarpone cheese, Marcona almonds 6.95

L U N C H

- ▲ **Grilled Salmon and Warm Farro***, garden rocket, roasted vegetables, pine nuts, crumbled feta, garlic-oregano vinaigrette 15.95
- ▲ **Lemon-Garlic Shrimp Salad**, garden rocket, fregula, piquillo peppers, grilled artichoke, crumbled feta, citrus balsamic vinaigrette 13.95
- ▲ **Grilled Chicken and Greek Vegetable Salad**, heirloom tomatoes, cucumbers, red onions, kalamata olives, bell peppers, crumbled feta, garlic-oregano vinaigrette 12.95
- Parmesan Crusted Chicken**, herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes, seasonal vegetable 14.95
- Today’s Chef’s Selection** (Please ask your server) Market Price
- Wood-Fire Grilled Salmon***, vintage sherry-honey glaze, garlic-thyme butter, creamy polenta, seasonal vegetable 15.95
- ▲ **Spanakorizo Eggplant**, Spanish rice and sweet corn filled eggplant, warm fregula salad, wilted arugula, tzatziki, harissa sauce 12.95
- Baked Pecan Crusted Trout**, lemon beurre blanc, creamy polenta, seasonal vegetable 14.95
- ▲ **Bisteeya**, local tomato, sweet corn, housemade pancetta and feta filled Moroccan pastry, harissa sauce, arugula salad 11.95
- Darn Good Burger***, herb mayonnaise, hand-cut fries; just ask for cheese 10.95
- Roasted Chicken Salad Croissant**, hand-cut fries 11.95
- ▲ **Heirloom Tomato and Basil Pesto Flatbread**, crumbled feta, fig balsamic glaze 13.95
- ▲ **Chorizo and Roasted Red Pepper Flatbread**, sweet corn cream, caramelized onions, fresh mozzarella, cilantro 13.95

▲ **Chef’s features August 8 – October 2**

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.