



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

- ▲ **Housemade Vanilla Scones** with pear curd, whipped cream and fresh mint 10.95
- Zeppole**, cinnamon dusted Italian doughnut bites, warm salted caramel sauce, chocolate sauce 7.95
- ▲ **Mediterranean Tapas**, hummus, muhammara, Serrano ham, potted sherry cheese, harissa spiced chicken skewer, artichoke frites, grilled pita 16.95
- Calamari**, harissa sauce 9.95
- ▲ **Roasted Carrot & Artichoke Frites**, smoked labneh, pine nuts, harissa sauce, chimichurri 12.95
- ▲ **Mediterranean Street Fries**, hand-cut fries, harissa spiced chicken, avocado relish, smoked labneh, cilantro 13.95
- ▲ **Garlic Crusted Ahi Tuna\***, cauliflower puree, spicy chorizo vinaigrette, shaved Parmesan, cilantro 13.95
- ▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil, pomegranate, red pepper and walnut muhammara, 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 the Hole Burger\***, challah bun, darn good burger, Giacomo's ham, fried egg, arugula, vintage cheddar, tomato-chili 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
- ▲ **Brûléed Banana French Toast** with bananas Foster sauce and whipped cream 10.95
- ▲ **Chorizo, Avocado Relish and Boursin Frittata**, GVG hashbrowns, tomato-cipollini aioli, shaved Parmesan 11.95
- ▲ **Moroccan Breakfast Bowl**, grilled chicken, egg whites, farro, Moroccan spiced chickpeas, spinach, smoked labneh 12.95
- Shakshuka\***, bacon wrapped smoked potato cake, chorizo-tomato ragoût, fried egg, cilantro-lime sauce 12.95

## L U N C H

- ▲ **Lemon Garlic Shrimp Salad**, spinach, curried chickpeas, mango, roasted cauliflower, feta, lemon-herb vinaigrette 13.95
- ▲ **Grilled Salmon and Warm Farro\***, garden rocket, roasted fall vegetables, pine nuts, feta, garlic-oregano vinaigrette 15.95
- ▲ **Chopped Grilled Chicken Salad**, garden rocket, green beans, harissa roasted carrots, goat cheese, toasted sesame seeds, lemon tahini dressing 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
- ▲ **Seared Cauliflower Steak**, roasted fall vegetables, smoked paprika-macadamia nut pesto, wilted greens 13.95
- Baked Pecan Crusted Trout**, lemon beurre blanc, creamy polenta, seasonal vegetable 14.95
- ▲ **Bisteeya**, roasted chicken, cauliflower, roasted tomato and Parmesan 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
- ▲ **Roasted Fall Vegetable Flatbread**, muhammara, preserved lemon labneh, cilantro pesto, pomegranate molasses 13.95
- ▲ **Chorizo and Roasted Red Pepper Flatbread**, cauliflower puree, caramelized onions, fresh mozzarella, cilantro 13.95

▲ **Chef's features October 3 – November 27**

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.