



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

- ▲ **Housemade Vanilla Scones**, *lemon curd, whipped cream, fresh mint* 10.95
- Zeppole**, *cinnamon dusted Italian doughnut bites, warm salted caramel sauce, chocolate sauce* 7.95
- ▲ **Mediterranean Tapas**, *hummus, lemon-white bean dip with tomato-chili compote, artisanal salumi, tiropita with tzatziki, harissa spiced chicken skewer, Sicilian meatballs, grilled pita* 16.95
- Calamari**, *harissa sauce* 9.95
- ▲ **Seared Cabbage Wedge**, *spiced pancetta-pear vinaigrette, feta* 10.95
- ▲ **Garlic Crusted Ahi Tuna\***, *lemon-white bean puree, tomato-chili compote, shaved Parmesan* 13.95
- ▲ **Mediterranean Street Fries**, *hand-cut fries, Moroccan spiced beef, smoked labneh, sweet drop peppers, cilantro* 13.95
- ▲ **Dip Duo**, *traditional hummus with smoked paprika and extra virgin olive oil, lemon-white bean with tomato-chili compote, 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
- ▲ **French Toast**, *butterscotch sauce, toasted pecans, whipped cream* 10.95
- ▲ **Smoked Salmon, Roasted Tomato and Boursin Frittata**, *GVG hashbrowns, tomato cippolini aioli, shaved Parmesan* 12.95
- 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 Grilled Shrimp and White Bean Salad**, *piquillo peppers, crumbled feta, kale, rosemary-red wine vinaigrette* 13.95
- ▲ **Grilled Salmon and Warm Farro\***, *garden rocket, roasted sweet potatoes, mushrooms, broccoli, pine nuts, feta, garlic-oregano vinaigrette* 15.95
- ▲ **Spanish Cobb Salad**, *grilled chicken, Serrano ham, hard-boiled egg, roasted tomatoes, Manchego crisps, avocado, greens, Gorgonzola dressing* 13.95
- 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
- ▲ **Lentil, Quinoa and Carrot Cakes**, *crumbled feta, lemon tahini, harissa, cilantro pesto, white bean bruschetta, wilted kale* 13.95
- Baked Pecan Crusted Trout**, *lemon beurre blanc, creamy polenta, seasonal vegetable* 14.95
- ▲ **Bisteeya**, *roasted chicken, wild mushrooms and goat cheese 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
- ▲ **Pesto Flatbread**, *fresh mozzarella, roasted red peppers, caramelized onions* 13.95
- ▲ **Beef & Creamy Horseradish Flatbread**, *caramelized onions, arugula, fresh mozzarella* 13.95

▲ **Chef's features November 28 – January 15**

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.