



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

▲ **Churros**, cinnamon-sugar dusted crispy pastries, warm chocolate sauce 7.95

▲ **Mediterranean Tapas**, hummus, spicy gigante bean ragoût, artisanal salumi, crispy broccolini, harissa spiced chicken skewer, shredded beef phyllo samosa, grilled pita 16.95

Calamari, harissa sauce 9.95

▲ **Crispy Broccolini**, pancetta, tomato-chili compote, shaved Parmesan 10.95

▲ **Garlic Crusted Ahi Tuna***, spicy gigante bean ragoût, balsamic glaze, shaved Parmesan 13.95

▲ **Mediterranean Street Fries**, hand-cut fries, lemon-chili spiced pulled chicken, smoked labneh, chimichurri, cilantro 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil, spicy gigante bean ragoût with feta, 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

▲ **GVG “Cragel”***, Giacomo’s sausage and aged Tickler cheddar baked between croissant rounds, fried egg, piquillo-cheddar cream, GVG hashbrowns 13.95

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

▲ **GVG “Reuben” Benedict***, rustic pumpernickel, Giacomo’s corned beef and pastrami, sauerkraut, Gruyère, poached eggs, zesty Russian dressing, GVG hashbrowns 13.95

▲ **Brûléed Banana French Toast** with caramel sauce and housemade vanilla ice cream 10.95

▲ **Charred Leek and Truffled Mushroom Frittata**, GVG hashbrowns, shaved Manchego, piquillo pepper aioli 11.95

Shakshuka*, bacon wrapped smoked potato cake, chorizo-tomato ragoût, fried egg, cilantro-lime sauce 12.95

Moroccan Breakfast Bowl, grilled chicken, egg whites, farro, Moroccan spiced chickpeas, spinach, smoked labneh 12.95

L U N C H

▲ **Lemon-Garlic Shrimp Salad**, spinach, black barley, crispy wild rice, piquillo peppers, grilled artichoke, crumbled feta, citrus balsamic vinaigrette 13.95

▲ **Grilled Salmon and Warm Farro***, garden rocket, charred broccoli, marinated artichoke, pine nuts, feta, garlic-oregano vinaigrette 15.95

▲ **Grilled Chicken Salad**, garden rocket, spinach, roasted red peppers and red onions, feta, walnuts, garlic-oregano 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

▲ **Crispy Risotto Cake Napoleon**, herbed goat cheese, grilled portabello mushroom, creamy marinara, basil pesto, wilted greens 13.95

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

▲ **Bisteeya**, roasted chicken, broccoli, artichoke 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

▲ **Prosciutto and Fig Flatbread**, Cambozola, fresh oregano 13.95

▲ **Truffled Mushroom, Thyme and Fresh Mozzarella Flatbread** 13.95

▲ **Chef’s features January 16 – March 5**

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.