



S M A L L P L A T E S

▲ **Housemade Vanilla Scones**, *lemon curd, whipped cream and fresh mint* 10.95

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

▲ **Mediterranean Tapas**, *hummus, roasted red pepper-feta dip, artisanal salumi, za'atar fries, charmoula spiced chicken skewer, sweet Italian sausage over farro, grilled pita* 16.95

Calamari, *harissa sauce* 9.95

▲ **Grilled Asparagus***, *pancetta, poached egg, tomato-chili compote, fig balsamic, Parmesan* 11.95

▲ **Garlic Crusted Ahi Tuna***, *Persian love rice, harissa sauce, shaved Parmesan* 13.95

▲ **Mediterranean Street Fries**, *hand-cut za'atar fries, spicy beef, tzatziki, sweetie drop peppers, cilantro* 13.95

▲ **Dip Duo**, *traditional hummus with smoked paprika and extra virgin olive oil, roasted red pepper-feta dip, 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

Eggs Benedict*, *toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns* 11.95

▲ **Smoked Salmon Pizzette***, *cherry tomatoes, capers, green onion, dill cream cheese, sunny-side up egg* 13.95

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

▲ **Rustic French Toast**, *Grand Marnier mascarpone, toasted almonds* 10.95

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

▲ **Asparagus, Bacon and Green Onion Frittata**, *GVG hashbrowns, shaved Parmesan, romesco aioli* 11.95

▲ **Moroccan Breakfast Bowl**, *grilled chicken, egg whites, asparagus, cherry tomatoes, farro, Moroccan spiced chickpeas, spinach, Greek yogurt* 12.95

L U N C H

▲ **Lemon-Garlic Shrimp Fattoush Salad**, *greens, parsley, cherry tomatoes, cucumber, green onions, feta, lavosh, mint vinaigrette* 13.95

▲ **Grilled Salmon and Warm Farro***, *garden rocket, asparagus, cherry tomatoes, 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

▲ **Vegetable Bisteeya**, *Moroccan spiced vegetable and Manchego filled pastry, crispy artichoke, Persian love rice, broccolini, harissa sauce* 13.95

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

▲ **Crab, Asparagus and Gruyère Quiche**, *arugula, roasted tomato and Parmesan salad* 11.95

Darn Good Burger*, *herb mayonnaise, lettuce, hand-cut fries; just ask for cheese* 10.95

Roasted Chicken Salad Croissant, *hand-cut fries* 11.95

▲ **Giacomo's Italian Sausage Flatbread**, *spicy ricotta, mozzarella, broccolini, sweetie drop peppers, Parmesan* 13.95

▲ **Grilled Artichoke Flatbread**, *Persian love spice whipped feta, pickled red onion, fresh dill, pomegranate molasses* 13.95

▲ **Chef's features March 6 – April 30**

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.