



S M A L L P L A T E S

Calamari, *harissa sauce* 9.95

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

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

Blue Crab and Spinach Dip, *crispy lavosh* 12.95

▲ **Mediterranean Street Fries**, *hand-cut za'atar fries, Moroccan spiced lamb, garlic labneh, sweet drop peppers, fresh dill* 13.95

▲ **Dip Duo**, *traditional hummus with smoked paprika and extra virgin olive oil, Peppadew pepper dip, crispy lavosh* 12.95

▲ **Black Pepper and Parmesan Arancini**, *tomato chili compote* 11.95

▲ **Garlic Crusted Ahi Tuna***, *kohlrabi slaw, romesco sauce, Parmesan* 13.95

▲ **Mediterranean Tapas**, *hummus, Peppadew pepper dip, artisanal salumi, chimichurri beef skewers, charmoula spiced chicken skewers, black pepper-Parmesan Arancini, grilled pita* 16.95

Truffled Fries, *Parmesan-lime aioli* 8.95

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

▲ **Moroccan Spiced Lamb Benedict***, *grilled naan bread, charmoula, hollandaise, poached eggs, arugula, GVG hash browns* 13.95

▲ **Rustic French Toast**, *fresh strawberries, chocolate sauce* 10.95

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

▲ **Giacomo's Chicken Sausage, Mushroom, Asparagus and Manchego 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 Grilled Shrimp Salad**, *spinach, whole wheat couscous, radish, avocado, cucumber, feta, honey-lemon vinaigrette* 13.95

▲ **Grilled Salmon and Warm Farro***, *garden rocket, artichoke, blistered cherry tomatoes, pine nuts, feta, garlic-oregano vinaigrette* 15.95

▲ **Grilled Chicken Salad**, *spinach, fresh strawberries, candied walnuts, crumbled goat cheese, honey-lemon and mint 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

▲ **Stuffed Portabello Mushroom**, *cherry tomatoes, asparagus, whole wheat couscous, wilted greens, harissa, feta* 13.95

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

▲ **Shrimp, Leek, Red Pepper and Manchego 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

▲ **Moroccan Spiced Lamb Flatbread**, *caramelized onion, garlic labneh, harissa, mozzarella, fresh dill* 13.95

▲ **Pickled Shiitake Flatbread**, *goat cheese, green onion coulis, red sauce, Parmesan* 13.95

▲ **Chef's features May 1 – June 18**

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.*