



S M A L L P L A T E S

Calamari, harissa sauce 9.95

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

Zeppole, cinnamon dusted Italian doughnut bites, warm salted caramel and chocolate sauces 7.95

Blue Crab and Spinach Dip, crispy lavosh 12.95

▲ **Mediterranean Street Fries***, hand-cut rosemary fries, Moroccan ground duck, local pickled peppers, avocado relish, crumbled feta, sunny side up egg 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil, herbed artichoke hummus, crumbled feta, breadcrumbs, crispy lavosh 12.95

▲ **Local Tomato Sampler**, crumbled feta, herbed artichoke hummus, chive oil, sea salt, cracked black pepper, crostini 13.95

▲ **Garlic Crusted Ahi Tuna***, creamy corn, wilted greens, crumbled feta, harissa 13.95

▲ **Mediterranean Tapas**, hummus, chimichurri beef, artisanal salumi, herbed artichoke hummus, za'atar salsa verde chicken, crab cake cigars, grilled pita 16.95

Truffled Fries, Parmesan-lime aioli 8.95

Potato Leek Soup, chive oil 4.95/5.95

Soup for Today Market Price

B R U N C H

GVG Breakfast, scrambled eggs, all-natural bacon, 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

Short Rib Hash*, shredded beef short rib, diced onion, potatoes, green onions, sunny side up egg 15.95

▲ **Rustic French Toast**, peach compote, honey-vanilla ice cream 10.95

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

▲ **Charred Leek, Piquillo Pepper, Chorizo and Manchego Frittata**, GVG hashbrowns, tomato cippolini aioli 11.95

▲ **Mediterranean Breakfast Bowl**, za'atar salsa verde chicken, egg whites, red onion, cherry tomatoes, farro, traditional hummus, spinach, 12.95

L U N C H

▲ **Mediterranean Salad with Shrimp**, arugula, heirloom tomato, diced watermelon, cucumber ribbons, red onion, toasted sunflower seeds, feta, mango-lime vinaigrette 13.95

▲ **Grilled Salmon and Warm Farro Salad***, garden rocket, roasted cauliflower, cherry tomatoes, roasted corn, pine nuts, feta, garlic-oregano vinaigrette 15.95

▲ **Grilled Chicken Salad**, spinach, grilled peaches, cherry tomatoes, corn, toasted pecans, goat cheese, citrus balsamic 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***, dill beurre blanc, polenta, seasonal vegetable 15.95

▲ **Potato Gnocchi**, heirloom tomatoes, corn, okra, Parmesan cream sauce 13.95

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

▲ **Chicken, Corn, Okra, Green Onion & Manchego Quiche**, arugula, roasted tomato and Parmesan salad 11.95

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

Roasted Chicken Salad Croissant, hand-cut fries 11.95

Heirloom Tomato Flatbread, applewood smoked bacon, fresh mozzarella 13.95

▲ **Pesto Flatbread**, fresh mozzarella, roasted red peppers, caramelized onions 13.95

▲ **Chef's features August 14 – October 8**

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.