



S M A L L P L A T E S

Calamari, harissa sauce 10.95

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

Hummus Pair, butternut squash hummus with zesty pumpkin seeds, traditional hummus with smoked paprika and extra virgin olive oil, crispy lavosh 12.95

▲ **Crispy Cauliflower**, piquillo chimichurri, harissa 11.95

▲ **Mediterranean Tapas**, hummus, Moroccan meatballs, artisanal salumi, butternut squash hummus, lemon-herb chicken, burrata topped with chive oil, grilled pita and crostini 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 Bagel***, herbed Boursin, capers, red onion, hardboiled egg 12.95

Avocado Ciabatta Toasts*, roasted tomato, poached eggs, hollandaise, garden rocket salad 11.95

▲ **Crab Cake Benedict***, spinach, poached eggs, hollandaise, GVG hashbrowns 15.95

▲ **Rustic French Toast**, toffee sauce, Heath Bar® crumbles, whipped cream 10.95

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

▲ **Smoked Salmon, Roasted Tomato, Herbed Goat Cheese Frittata**, GVG hashbrowns, tomato cippolini aioli 11.95

▲ **Mediterranean Breakfast Bowl**, wood-fired grilled chicken, egg whites, roasted cauliflower, farro, spinach, avocado relish 12.95

L U N C H

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

▲ **Spanish Cobb Salad**, greens, grilled chicken, Serrano ham, hard-boiled egg, roasted tomatoes, Parmesan crisps, avocado, Gorgonzola dressing 13.95

▲ **Mediterranean Salad with Shrimp**, arugula, feta, candied orange zest and segments, toasted hazelnuts, champagne vinaigrette 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*, dill beurre blanc, polenta, seasonal vegetable 15.95

▲ **Stuffed Squash**, wilted greens, wild mushrooms, grain blend of red and white rice, green lentils, quinoa, topped with poblano aioli, zesty pumpkin seeds and feta 13.95

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

▲ **Crab, Asparagus, Manchego Quiche**, garden rocket, roasted tomato and Parmesan salad 11.95

Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese 11.95

Roasted Chicken Salad Croissant, hand-cut fries 11.95

▲ **Prosciutto Flatbread**, pizza sauce, candied pancetta, mozzarella, arugula, Parmesan 13.95

▲ **White Pizza**, herbed Boursin, Parmesan, Romano, mozzarella 13.95

▲ **Chef's features January 15 – March 3**

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.