



## 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
- ▲ **Churros, cinnamon-sugar dusted crispy pastries, warm chocolate sauce** 7.95
- Blue Crab and Spinach Dip, crispy lavosh** 12.95
- ▲ **Dip Duo, Greek feta dip, traditional hummus with smoked paprika and extra virgin olive oil, crispy lavosh** 12.95
- ▲ **Crispy Cauliflower, romesco sauce, chives** 11.95
- ▲ **Mediterranean Tapas, hummus, Sicilian meatballs, artisanal salumi, Greek feta dip, romesco chicken, Merguez sausage, 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
- Rustic French Toast, toffee sauce, Heath Bar® crumbles, whipped cream** 10.95
- Avocado Ciabatta Toasts\***, roasted tomato, poached eggs, hollandaise, garden rocket 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
- Shakshuka\***, bacon wrapped smoked potato cake, chorizo-tomato ragoût, fried egg, cilantro-lime sauce 12.95
- ▲ **Broccoli, Smoked Bacon, Tickler Cheddar Frittata, GVG hashbrowns, tomato cippolini aioli** 11.95
- ▲ **Mediterranean Breakfast Bowl, wood-fired grilled chicken, egg whites, farro, mushrooms, roasted red peppers, spinach, herbed Boursin** 12.95

## L U N C H

- ▲ **Grilled Salmon and Warm Farro Salad\***, garden rocket, wild mushrooms, roasted red peppers, pine nuts, asparagus, 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, romaine, crimson lentils, chickpeas, carrots, bell peppers, cucumber, feta, red wine 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
- ▲ **Honey-Garlic Glazed Grilled Salmon\***, polenta, seasonal vegetable 15.95
- ▲ **Crimson Lentil Vegetable Cakes, wilted greens, tomato-chickpea salad, feta, fig balsamic** 13.95
- Baked Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable** 14.95
- ▲ **Artichokes, Sundried Tomato, Caramelized Onion, Feta Quiche, garden rocket, roasted tomato-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
- ▲ **Sicilian Meatball Flatbread, pizza sauce, caramelized onion, Parmesan, mozzarella** 13.95
- White Pizza, herbed Boursin, Parmesan, Romano, mozzarella** 13.95

▲ **Chef's features March 4 – April 14**

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.