



## LUNCH MENU

### SMALL PLATES

- ▲ Calamari, *Tuscan marinara* 10.95
- Crispy Cauliflower**, *harrisa sauce, chives* 11.95
- ▲ Charred Onion Arancini, *tomato-chili compote, crispy prosciutto, shaved Parmesan* 12.95
- ▲ Garlic-Crusted Ahi Tuna\*, *charred green onion risotto, chive oil, feta* 14.95
- ▲ Tuscan Short Rib Sliders, *bacon aioli, pickled apple, truffled fries, Parmesan-lime aioli* 13.95
- ▲ Mediterranean Tapas, *duck pastrami with Lusty Monk mustard & honey glaze, Kofta kebabs, prosciutto, charred-onion arancini & tomato-chili compote, pancetta-cipollini jam, preserved lemon labneh, gilled pita* 16.95
- Truffled Fries**, *Parmesan-lime aioli* 8.95
- ▲ Dip Duo, *GVG hummus, preserved lemon labneh, lavosh* 12.95

### SOUP AND SALADS

- ▲ Grilled Salmon and Warm Farro Salad\*, *garden rocket, roasted acorn squash, cauliflower, cherry tomatoes, pine nuts, feta, garlic oregano vinaigrette* 16.95
- ▲ Grilled Chicken Salad, *spinach, apple cider vinaigrette, toasted chickpeas, blackberries, goat cheese* 13.95
- ▲ Mediterranean Shrimp Salad, *romaine, roasted orzo, red onion, cucumber ribbons, feta, garlic-oregano vinaigrette* 13.95
- Grilled Tuna Salad\***, *mixed greens, orange & grapefruit segments, avocado, green onions, toasted hazelnuts, fresh mint, cilantro, white balsamic vinaigrette* 14.95
- Peasant Chicken Salad**, *romaine, artichokes, Kalamata olives, sun-dried tomatoes, capers, herb croutons, sun-dried tomato vinaigrette* 12.95
- Potato Leek Soup**, *chive oil* 4.95/5.95
- Soup for Today**, Market Price

### SANDWICHES AND FLATBREADS

- Roasted Chicken Salad Croissant**, *hand-cut fries* 11.95
- ▲ Open-Faced Duck Pastrami Sandwich, *rye, pickled apple, gruyère, Lusty Monk mustard & honey glaze, hand-cut fries* 12.95
- Darn Good Burger\***, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 12.95
- Crispy Chicken and Bacon Sandwich**, *Focaccia, Gruyère, arugula, roasted tomato-cipollini onion aioli, hand-cut fries* 12.95
- ▲ Bolognese Flatbread, *seasoned ground beef, pork sausage, mozzarella, basil pesto, Parmesan* 13.95
- ▲ Greek Flatbread, *GVG red sauce, Kalamata olives, roasted red onion, artichoke, garden rocket, feta* 13.95

### ENTRÉES

- Parmesan Crusted Chicken**, *herbed goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 14.95
- ▲ Sausage & Tickler Cheddar Quiche, *sun-dried tomato, caramelized onion, garden rocket salad* 12.95
- ▲ Bolognese, *rich ragoût of ground beef, sweet Italian sausage, tomatoes, Gemelli pasta, fresh mozzarella, basil pesto* 15.95
- Wood Fire Grilled Salmon\***, *sherry-thyme butter, polenta, seasonal vegetable* 16.95
- ▲ Mediterranean Crab Cakes, *piquillo pepper relish, avocado aioli, roasted potatoes, seasonal vegetable* 15.95
- ▲ Stuffed Acorn Squash, *roasted orzo, cherry tomatoes, fennel, toasted chickpeas, swiss chard, harissa sauce* 13.95
- Baked Pecan Crusted Trout**, *lemon beurre blanc, polenta, seasonal vegetable* 15.95
- ▲ Beef Tips\*, *Marsala, rich tomato-Parmesan ragoût, mashed potatoes, wilted greens* 15.95

#### ▲ Chef's Features

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.

**GVG IS 100% EMPLOYEE OWNED!**