



SINGLE USE

BRUNCH MENU

SMALL PLATES

- Calamari, *Tuscan marinara* 10.95
- Truffled Fries, *Parmesan-lime aioli* 8.95
- ▲ Greek Donuts, *vanilla rum sauce, hazelnuts* 7.95
- ▲ Garlic-Crusted Ahi Tuna*, *cauliflower purée, rainbow swiss chard, Calabrian chili oil* 14.95
- ▲ Housemade Vanilla Scones, *seasonal curd, whipped cream, mint* 10.95
- ▲ Lemon Coffee Cake, *cream cheese swirl, streusel, lemon glaze* 9.95
- Blue Crab and Spinach Dip, *lavosh* 12.95
- ▲ Bruschetta Duo, *fig preserves, gorgonzola, basil, chopped almonds, crostini; honey-whipped goat cheese, strawberries, balsamic glaze, basil, crostini* 12.95
- ▲ Mediterranean Tapas, *traditional hummus, Calabrian chili oil chicken skewers, Prosciutto, marinated olives, falafel, vegetable cigars, grilled pita* 16.95
- Potato Leek Soup, *chive oil* 4.95/5.95
- Soup for Today, Market Price

BRUNCH

- Chorizo Scramble, *housemade chorizo, scrambled eggs, cilantro, avocado, feta, salsa verde, GVG hashbrowns* 12.95
- ▲ Shakshuka*, *bacon wrapped smoked potato cakes, chorizo-tomato ragoût, fried egg, cilantro lime sauce* 12.95
- Avocado Ciabatta Toasts*, *roasted tomato, poached eggs, hollandaise, garden rocket salad* 11.95
- ▲ Breakfast Calzone, *roasted tomatoes, scrambled eggs, Italian sausage, GVG pizza sauce, tickler cheddar, tomato-cipollini aioli, garden rocket salad* 13.95
- GVG Breakfast, *scrambled eggs, applewood-smoked bacon, polenta, GVG hashbrowns* 11.95
- Smoked Salmon Toast*, *pumpernickel, avocado relish, red onion, cherry tomatoes, poached egg, chive crema, GVG hashbrowns* 13.95
- Eggs Benedict*, *toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns* 11.95
- ▲ Rustic French Toast, *strawberries, crème anglaise, whipped cream* 10.95
- ▲ Quiche, *house ground beef, caramelized onions, basil, red peppers, tickler cheddar, garden rocket salad* 12.95

LUNCH

- ▲ Grilled Salmon and Warm Farro Salad*, *garden rocket, roasted eggplant, mushrooms, blistered cherry tomatoes, feta, pine nuts, garlic-oregano vinaigrette* 16.95
- ▲ Grilled Chicken Salad, *spinach, strawberries, blueberries, goat cheese, candied walnuts, white-balsamic vinaigrette* 13.95
- ▲ Shrimp Tabbouleh Salad, *farro, red onion, red pepper, tomatoes, sweet drop peppers, mint, parsley, citrus zest, feta, garlic-oregano dressing* 13.95
- Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 14.95
- ▲ Vegetable Cigars, *spanakorizo rice, rainbow swiss chard, cilantro lime sauce* 13.95
- ▲ Wood-Fired Grilled Salmon*, *blood orange-sage beurre blanc, polenta, seasonal vegetable* 16.95
- ▲ Mediterranean Crab Cakes, *kohlrabi-fennel slaw, sweet drop peppers, spanakorizo rice, seasonal vegetable* 15.95
- Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 15.95
- ▲ Falafel Pita, *garden rocket, sliced tomato, house pickled red onions, harissa sauce, Tzatziki, hand-cut fries* 12.95
- Roasted Chicken Salad Croissant, *hand-cut fries* 11.95
- Darn Good Burger*, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 12.95
- ▲ Italian Spiced Beef Flatbread, *GVG pizza sauce, Calabrian peppers, caramelized onions, mozzarella, parmesan* 13.95
- ▲ Mushroom Flatbread, *ricotta, mozzarella, fontina, roasted cremini mushrooms, fresh thyme, Parmesan, truffle oil* 13.95

▲ 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!