



SINGLE USE

D I N N E R M E N U

S M A L L P L A T E S

- Calamari, *Tuscan marinara* 10.95
Blue Crab and Spinach Dip, *lavosh* 12.95
Truffled Fries, *Parmesan-lime aioli* 8.95
▲ Parmesan Crusted Eggplant Fries, *tzatziki* 9.95
▲ Mediterranean Tapas, *traditional hummus, Calabrian chili oil chicken skewers, Prosciutto, marinated olives, falafel, vegetable cigars, grilled pita* 16.95
▲ Crispy Mediterranean Artichokes, *harissa sauce, hazelnuts, chives, Parmesan* 12.95
▲ Garlic-Crusted Ahi Tuna*, *cauliflower purée, rainbow swiss chard, Calabrian chili oil* 14.95
▲ Bruschetta Duo, *fig preserves, gorgonzola, basil, chopped almonds, crostini; honey-whipped goat cheese, strawberries, balsamic glaze, basil, crostini* 12.95

S O U P S A N D S A L A D S

- ▲ Simple Tossed Salad, *carrots, red onions, 5 herb-buttermilk dressing* 5.95
Caesar Salad, *romaine, croutons, Parmesan crisps* 6.95
▲ Spring Spinach Salad, *strawberries, blueberries, goat cheese, candied walnuts, white-balsamic vinaigrette* 8.95
Gorgonzola Salad, *garden rocket, candied walnuts, candied pancetta* 8.95
Potato Leek Soup, *chive oil* 4.95/5.95
Soup for Today, Market Price

S A N D W I C H E S A N D F L A T B R E A D S

- ▲ Sherry-Braised Short Rib Sliders, *kohlrabi-fennel slaw, balsamic glaze, truffled fries, Parmesan-lime aioli* 13.95
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

E N T R É E S

- ▲ Wood-Fired Grilled Veal Porterhouse*, *rosemary-sage herb butter, confit fingerling potatoes, rainbow swiss chard* 31.95
▲ Vegetable Cigars, *spanakorizo rice, rainbow swiss chard, cilantro lime sauce, feta* 19.95
Sherry-Braised Beef Short Ribs, *mashed potatoes, wilted greens* 30.95
▲ Athens Pasta, *wild caught shrimp, cream, penne, roasted tomatoes, roasted red peppers, Kalamata olives, capers, feta* 22.95
▲ Wood-Fired Grilled Salmon*, *blood orange-sage beurre blanc, polenta, seasonal vegetable* 26.95
Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 22.95
▲ Pan-Seared Scallops, *cauliflower purée, wilted greens, candied pancetta, pine nuts, Calabrian chili oil* 32.95
▲ Mediterranean Crab Cakes, *kohlrabi-fennel slaw, sweet drop peppers, spanakorizo rice, seasonal vegetable* 29.95
Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 25.95
▲ Rotisserie Chicken, *cilantro lime sauce, confit fingerling potatoes, rainbow swiss chard* 22.95
▲ Wood-Fired Filet Mignon*, *strawberry-bourbon reduction, mashed potatoes, wilted greens* 33.95

▲ 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.

G V G I S 1 0 0 % E M P L O Y E E O W N E D !