



SINGLE USE

## L U N C H   M E N U

### S M A L L   P L A T E S

Calamari, Tuscan marinara 10.95

▲ Parmesan Crusted Eggplant Fries, tzatziki 9.95

▲ Crispy Mediterranean Artichokes, harissa sauce, hazelnuts, chives, Parmesan 12.95

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

▲ Garlic-Crusted Ahi Tuna\*, cauliflower purée, rainbow swiss chard, Calabrian chili oil 14.95

▲ Mediterranean Tapas, traditional hummus, Calabrian chili oil chicken skewers, Prosciutto, marinated olives, falafel, vegetable cigars, grilled pita 16.95

Blue Crab and Spinach Dip, lavosh 12.95

Truffled Fries, Parmesan-lime aioli 8.95

▲ Bruschetta Duo, fig preserves, gorgonzola, basil, chopped almonds, crostini; honey-whipped goat cheese, strawberries, balsamic glaze, basil, crostini 12.95

### S O U P   A N D   S A L A D S

▲ 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

▲ Tabbouleh Shrimp Salad, farro, red onion, red pepper, tomatoes, sweet drop peppers, mint, parsley, citrus zest, feta, garlic-oregano dressing 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

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

Roasted Chicken Salad Croissant, hand-cut fries 11.95

▲ Falafel Pita, garden rocket, diced tomato, house pickled red onions, harissa sauce, Tzatziki, hand-cut fries 13.95

Darn Good Burger\*, herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese 12.95

Crispy Chicken and Bacon Sandwich, focaccia, Gruyère, garden rocket, roasted tomato-cipollini onion aioli, hand-cut fries 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

▲ Vegetable Cigars, spanakorizo rice, rainbow swiss chard, cilantro lime sauce 13.95

▲ Pan-Seared Scallops, cauliflower purée, wilted greens, candied pancetta, pine nuts, Calabrian chili oil 18.95

Parmesan Crusted Chicken, herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable 14.95

▲ Wood-Fired Grilled Salmon\*, blood orange-sage beurre blanc, polenta, seasonal vegetable 16.95

Baked Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 15.95

▲ Beef Tenderloin Tips\*, Madeira jus, mashed potatoes, rainbow swiss chard 15.95

▲ Quiche, house ground beef, caramelized onions, basil, red peppers, tickler cheddar, garden rocket salad 12.95

▲ Mediterranean Crab Cakes, kohlrabi-fennel slaw, sweet drop peppers, spanakorizo rice, seasonal vegetable 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.