



LUNCH MENU

SMALL PLATES

- 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

SOUP AND SALADS

- ▲ **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

SANDWICHES AND FLATBREADS

- 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

ENTRÉES

- ▲ **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.

GVG IS 100% EMPLOYEE OWNED!