BRUNCH MENU

SMALL PLATES

Calamari, *Tuscan marinara* 10.95
Blue Crab and Spinach Dip, *lavosh* 12.95
Truffled Fries, *parmesan-lime aïoli* 8.95
Greek Donuts, *vanilla rum sauce, hazelnuts* 7.95
▲**Garlic-Crusted Ahi Tuna*,** *creamy corn, wilted greens, feta, harissa* 14.95
▲**Local Heirloom Tomatoes,** *feta, poblano-avocado hummus, chive oil, sea salt, cracked black pepper, crostini* 12.95
Housemade Vanilla Scones, *seasonal curd, whipped cream, mint* 10.95
Lemon Coffee Cake, *cream cheese swirl, streusel, lemon glaze* 9.95
▲**Mediterranean Tapas,** *traditional hummus, prosciutto, poblano-avocado hummus, harissa chicken skewers, bruschetta relish, Sicilian meatballs, pita* 16.95
▲**Tuscan Short Rib Sliders,** *poblano-avocado hummus, parmesan crisp, truffled fries, parmesan-lime aïoli* 13.95
Potato Leek Soup, *chive oil* 4.95/5.95
Soup for Today, Market Price

BRUNCH

▲**Rustic French Toast,** *strawberries, chocolate sauce, powdered sugar* 10.95
Chorizo Scramble, *housemade chorizo, scrambled eggs, cilantro, avocado, feta, salsa verde, GVG hashbrowns* 12.95
▲**Quiche,** *local heirloom tomato, local corn, applewood-smoked bacon, Red Lion cheddar, garden rocket salad* 12.95
GVG Breakfast, *scrambled eggs, applewood-smoked bacon, polenta, GVG hashbrowns* 11.95
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
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
▲**Brioche Breakfast Sandwich,** *applewood-smoked bacon, scrambled eggs, sliced tomato, parmesan, garden rocket, tomato-cipollini onion aïoli, GVG hashbrowns* 13.95

LUNCH

▲**Warm Farro Salmon Salad*,** *heirloom tomato, local corn, red onion, lima beans, garden rocket, feta, pine nuts, garlic-oregano vinaigrette* 16.95
▲**Grilled Chicken Salad,** *spinach, romaine, strawberries, avocado, pistachios, feta, orange-honey vinaigrette* 13.95
▲**Mediterranean Shrimp Salad,** *romaine, chickpeas, Kalamata olives, heirloom tomato, cucumber ribbons, red onion, red bell pepper, feta, garlic-oregano vinaigrette* 13.95
▲**Summer Salmon Plate,** *za'atar spiced, chive oil, heirloom tomato, feta, poblano-avocado hummus, grilled pita* 15.95
Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 14.95
▲**Wood-Fired Grilled Salmon*,** *dill beurre blanc, polenta, seasonal vegetables* 16.95
▲**Crimson Lentil Vegetable Cakes,** *multigrain rice blend, wilted greens, spicy local corn relish, feta* 13.95
Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 15.95
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
▲**Heirloom Tomato Flatbread**, *GVG pizza sauce, applewood-smoked bacon, parmesan, fresh mozzarella* 13.95
▲**Zucchini Flatbread,** *whipped garlic ricotta, spring onions, olive oil, basil, parmesan* 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!