



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
▲ Local Heirloom Tomatoes, *feta, poblano-avocado hummus, chive oil, sea salt, cracked black pepper, crostini* 12.95
▲ Sicilian Meatball Bruschetta, *parmesan, balsamic glaze, crostini* 12.95
▲ Garlic-Crusted Ahi Tuna*, *creamy corn, wilted greens, feta, harissa* 14.95
▲ Mediterranean Tapas, *traditional hummus, prosciutto, poblano-avocado hummus, harissa chicken skewers, bruschetta relish, Sicilian meatballs, pita* 16.95

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

- ▲ Simple Tossed Salad, *local corn, heirloom tomato, 5 herb-buttermilk dressing* 5.95
Caesar Salad, *romaine, croutons, parmesan crisps* 6.95
▲ Mediterranean Salad, *romaine, chickpeas, Kalamata olives, heirloom tomato, cucumber ribbons, red onion, red bell pepper, feta, garlic-oregano 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

- ▲ Tuscan Short Rib Sliders, *poblano-avocado hummus, parmesan crisp, truffled fries, parmesan-lime aioli* 13.95
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

E N T R É E S

- ▲ Wood-Fired Duck Breast, *cherry-mint compote, multigrain rice blend, green beans* 28.95
▲ Crimson Lentil Vegetable Cakes, *multigrain rice blend, wilted greens, spicy local corn relish, feta* 19.95
▲ Wood-Fired Filet Mignon*, *bruschetta relish, parmesan crisp, mashed potatoes, wilted greens* 33.95
▲ Wood-Fired Grilled Salmon*, *dill beurre blanc, polenta, seasonal vegetables* 26.95
Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 22.95
Today's Chef Selection, *(please ask your server)* Market Price
▲ Pan-Seared Smoked Paprika Dusted Scallops, *creamy corn, applewood-smoked bacon, wilted greens, blistered cherry tomatoes* 32.95
▲ Sicilian Meatball Tagliatelle, *Marsala, heirloom tomato, Tuscan beef jus, zucchini, fresh mozzarella, Parmigiano-Reggiano* 22.95
Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 25.95
▲ Rotisserie Chicken, *Greek roasted potatoes, green beans, harissa* 22.95
▲ Tuscan Beef Short Ribs, *Marsala, tomato-parmesan ragout, mashed potatoes, wilted greens* 30.95

▲ 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 !