



B R U N C H 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
- ▲ Greek Chocolate Donuts, *powdered sugar, raspberry sauce* 7.95
- ▲ Garlic-Crusted Ahi Tuna*, *pea puree, feta, piri-piri aioli* 14.95
- ▲ Za'atar Spiced Crispy Cauliflower, *lemon tahini, parsley* 11.95
- ▲ Housemade Vanilla Scones, *lemon curd, whipped cream, mint* 10.95
 - ▲ Apple Coffee Cake, *streusel, chai spice glaze* 9.95
- ▲ Mediterranean Tapas, *traditional hummus, prosciutto, grilled street corn, chicken shawarma skewers, Merguez sausage, burrata, grilled pita* 16.95
 - ▲ Tuscan Short Rib Sliders, *pancetta cipollini-onion jam, whipped goat cheese, truffled fries, parmesan-lime aioli* 13.95
- Potato Leek Soup, *chive oil* 4.95/5.95
- Soup for Today, Market Price

B R U N C H

- ▲ Rustic French Toast, *peach compote, pecans, housemade vanilla ice cream* 10.95
- Chorizo Scramble, *housemade chorizo, scrambled eggs, cilantro, avocado, feta, salsa verde, GVG hashbrowns* 12.95
- ▲ Quiche, *Italian sausage, spinach, caramelized onion, local tomato, Tickler 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, basil pesto* 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, hollandaise, 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 aioli, GVG hashbrowns* 13.95

L U N C H

- ▲ Warm Farro Salmon Salad*, *zucchini, cherry tomato, mushroom, garden rocket, feta, pine nuts, garlic-oregano vinaigrette* 16.95
- ▲ Grilled Chicken Salad, *spinach, lemon-cilantro couscous, wood-fired peaches, goat cheese, fresh basil, chives, toasted almonds, lemon vinaigrette* 13.95
- ▲ Greek Shrimp Salad, *romaine, tomato, cucumber, red onion, olives, red peppers, feta, garlic-oregano vinaigrette* 13.95
- Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 14.95
- ▲ Wood-Fired Grilled Salmon*, *cucumber dill Tzatziki, polenta, seasonal vegetables* 16.95
- ▲ Cajun-Seared Cauliflower Steak, *lemon-cilantro couscous, harissa, wilted greens, ricotta* 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
- ▲ Housemade Chorizo Flatbread, *GVG pizza sauce, piquillo peppers, Poblanos, Manchego, fresh mozzarella, cilantro* 13.95
- ▲ Wood-Fired Peach Flatbread, *olive oil, caramelized onions, whipped goat cheese, gorgonzola, basil, balsamic glaze* 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.

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