



## 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
- ▲ Za'atar Spiced Crispy Cauliflower, *lemon tahini, parsley* 11.95
- ▲ Crab Cakes, *piri-piri aioli, fried capers, lemon* 13.95
- ▲ Wood-Fired Merguez Sausage, *local grilled street corn, feta, grilled pita* 12.95
- ▲ Garlic-Crusted Ahi Tuna\*, *pea puree, feta, piri-piri aioli* 14.95
- ▲ Mediterranean Tapas, *traditional hummus, prosciutto, grilled street corn, chicken shawarma skewers, Merguez sausage, burrata, grilled pita* 16.95

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

- ▲ Simple Tossed Salad, *cucumber, local tomato, 5 herb-buttermilk dressing* 5.95
- Caesar Salad, *romaine, croutons, parmesan crisps* 6.95
- ▲ Greek Salad, *romaine, cucumber, red onion, olives, red peppers, tomato, 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, *pancetta cipollini-onion jam, whipped goat cheese, truffled fries, parmesan-lime aioli* 13.95
- 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

### E N T R É E S

- ▲ Wood-Fired Pork Chop Scottatido\*, *salsa verde, Greek roasted potatoes, green beans* 29.95
- ▲ Cajun-Seared Cauliflower Steak, *lemon-cilantro couscous, harissa, wilted greens, ricotta* 19.95
- ▲ Wood-Fired Filet Mignon\*, *piquillo chimichurri, mashed potatoes, wilted greens* 34.95
- ▲ Wood-Fired Grilled Salmon\*, *cucumber dill Tzatziki, 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 Scallops, *pea puree, caper-mint relish, harissa toasted chickpeas* 33.95
- ▲ Bolognese, *sweet Italian sausage, ground beef, tomato, Gemelli pasta, basil pesto, burrata* 23.95
- Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 25.95
- ▲ Rotisserie Chicken, *Greek roasted potatoes, green beans, piri-piri* 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 !