



LUNCH MENU

SMALL PLATES

- 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
- ▲ Tuscan Short Rib Sliders, *pancetta cipollini-onion jam, whipped goat cheese, truffled fries, parmesan-lime aioli* 13.95
- ▲ 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

SOUP AND SALADS

- ▲ 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
- 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
- ▲ Chicken Shawarma Pita, *hummus, cucumber, dill tzatziki, tomato, garden rocket, hand-cut fries* 12.95
- Darn Good Burger*, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 12.95
- Crispy Chicken & Bacon Sandwich, *focaccia, Gruyère, garden rocket, roasted tomato-cipollini onion aioli, hand-cut fries* 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

ENTRÉES

- ▲ Cajun-Seared Cauliflower Steak, *lemon-cilantro couscous, harissa, wilted greens, ricotta* 13.95
- ▲ Bolognese, *sweet Italian sausage, ground beef, tomato, Gemelli pasta, basil pesto, burrata* 15.95
- Today's Chef Selection, *(please ask your server)* Market Price
- Beef Tenderloin Tips*, *Tuscan beef jus, mashed potatoes, green beans* 15.95
- ▲ Wood-Fired Grilled Salmon*, *cucumber dill Tzatziki, polenta, seasonal vegetables* 16.95
- ▲ Quiche, *Italian sausage, spinach, caramelized onion, local tomato, Tickler cheddar, garden rocket salad* 12.95
- Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 14.95
- Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 15.95
- ▲ Pan-Seared Scallops, *pea puree, caper-mint relish, harissa, toasted chickpeas* 19.95

▲ 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!