



B R U N C H M E N U

S M A L L P L A T E S

- Calamari, *Tuscan marinara* 11.95
Blue Crab and Spinach Dip, *lavosh* 13.95
Truffled Fries, *parmesan-lime aioli* 8.95
▲ Greek Donuts, *spiced maple glaze, pistachios, toasted almonds* 7.95
▲ Pumpkin Seed Crusted Ahi Tuna*, *spanakorizo, wilted greens, feta, kale pesto* 15.95
▲ Dip Duo, *traditional hummus, EVOO, paprika and Peppadew pepper dip, lavosh* 12.95
▲ Housemade Vanilla Scones, *lemon curd, whipped cream, mint* 10.95
▲ Apple Coffee Cake, *streusel, chai spice glaze* 9.95
▲ Mediterranean Tapas, *crispy artichokes, shawarma chicken skewers, shrimp santorini, prosciutto, traditional hummus, Peppadew pepper dip, grilled pita* 18.95
▲ Short Rib Sliders, *vincotto, Cambozola, 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, *caramel sauce, apple compote, cinnamon whipped cream* 11.95
Chorizo Scramble, *housemade chorizo, scrambled eggs, cilantro, avocado, feta, salsa verde, GVG hashbrowns* 13.95
▲ Bacon & Parmesan-Romano Quiche, *sweet potato, caramelized onions, green onions, garden rocket salad* 12.95
▲ Crab Cake Benedict*, *wilted greens, poached egg, hollandaise, GVG hashbrowns* 13.95
▲ Shakshuka*, *bacon-wrapped smoked potato cakes, chorizo-tomato ragoût, fried egg, kale pesto* 13.95
Avocado Ciabatta Toasts*, *roasted tomato, poached eggs, hollandaise, garden rocket salad* 12.95
▲ Roasted Mushroom Toast*, *pumpernickel, Boursin, caramelized onions, fried egg, hollandaise, GVG hashbrowns* 12.95
Eggs Benedict*, *toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns* 12.95

L U N C H

- ▲ Warm Farro Salmon Salad*, *roasted root vegetables, garden rocket, feta, pine nuts, garlic-oregano vinaigrette* 17.95
▲ Grilled Chicken Salad, *kale, zesty pumpkin seeds, roasted root vegetables, green beans, red pepper, Manchego, apple cider vinaigrette* 13.95
▲ Greek Maroulosalata Shrimp Salad, *romaine, green onion, dill, oregano, feta, lemon vinaigrette* 14.95
Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 15.95
▲ Wood-Fired Grilled Salmon*, *sherry-thyme butter, polenta, seasonal vegetables* 17.95
▲ Charmoula Roasted Eggplant, *spanakorizo, broccolini, feta* 13.95
Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 16.95
Roasted Chicken Salad Croissant, *hand-cut fries* 12.95
Darn Good Burger*, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 13.95
▲ Sausage Flatbread, *GVG pizza sauce, broccolini, mozzarella, kale pesto, parmesan* 13.95
▲ Roasted Mushroom Flatbread, *Boursin, caramelized onion, fresh thyme, Gruyère* 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.

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