



## D I N N E R 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
- ▲ Crispy Artichokes, *harissa, zesty pumpkin seeds* 12.95
- ▲ Dip Duo, *traditional hummus, EVOO, paprika and Peppadew pepper dip, lavosh* 13.95
- ▲ Wood-Fired Baked Shrimp Santorini, *onion, red bell pepper, tomato, herbs, feta, crostini* 13.95
- ▲ Pumpkin Seed-Crusted Ahi Tuna\*, *spanakorizo, wilted greens, kale pesto, feta* 15.95
- ▲ Mediterranean Tapas, *crispy artichokes, shawarma chicken skewers, shrimp santorini, prosciutto, traditional hummus, Peppadew pepper dip, grilled pita* 18.95

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

- ▲ Simple Tossed Salad, *green beans, carrots, 5 herb-buttermilk dressing* 5.95
- Caesar Salad, *romaine, croutons, parmesan crisps* 6.95
- ▲ Greek Maroulosalata Salad, *romaine, green onion, dill, oregano, feta, lemon vinaigrette* 9.95
- 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

- ▲ Short Rib Sliders, *vincotto, Cambozola, truffled fries, parmesan-lime aioli* 13.95
- 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* 14.95
- ▲ Roasted Mushroom Flatbread, *Boursin, caramelized onions, fresh thyme, Gruyère* 13.95

### E N T R É E S

- ▲ Coffee & Chili Crusted Double Smoked NY Strip\*, *Cambozola cream, Greek roasted potatoes, asparagus* 33.95
- ▲ Charmoula Roasted Eggplant, *spanakorizo, broccolini, feta* 20.95
- ▲ Moroccan Spiced Wood-Fired Filet Mignon\*, *vincotto, mashed potatoes, wilted greens* 35.95
- ▲ Wood-Fired Grilled Salmon\*, *sherry-thyme butter, polenta, seasonal vegetables* 27.95
- Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 23.95
- Today's Chef Selection, *(please ask your server)* Market Price
- ▲ Pan-Seared Scallops, *spanakorizo, candied pancetta, soffrito* 35.95
- ▲ Pasta Peperonata, *sweet Italian sausage, ground beef, red bell pepper, tomato, olives, capers, rigatoni pasta* 23.95
- Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 26.95
- ▲ Rotisserie Chicken, *Greek roasted potatoes, seasonal vegetable, kale pesto* 23.95
- ▲ Root Beer-Braised Beef Short Ribs, *root beer jus, mashed potatoes, wilted greens* 32.95

#### ▲ 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 !