



LUNCH MENU

SMALL PLATES

- 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* 11.95
- ▲ 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
- ▲ Short Rib Sliders, *vincotto, Cambozola, truffled fries, parmesan-lime aioli* 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

SOUP AND SALADS

- ▲ 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
- Grilled Tuna Salad*, *mixed greens, orange & grapefruit segments, avocado, green onion, toasted hazelnuts, fresh mint, cilantro, white-balsamic vinaigrette* 15.95
- Peasant Chicken Salad, *romaine, artichokes, Kalamata olives, sun-dried tomato, 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* 12.95
- ▲ Crab Cake Sandwich, *tomato-cipolini aioli, smoked gouda, red onion, tomato, garden rocket, hand-cut fries* 14.95
- Darn Good Burger*, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 13.95
- Crispy Chicken & Bacon Sandwich, *focaccia, Gruyère, garden rocket, roasted tomato-cipollini onion aioli, hand-cut fries* 13.95
- ▲ Sausage Flatbread, *GVG pizza sauce, broccolini, mozzarella, kale pesto, parmesan* 14.95
- ▲ Roasted Mushroom Flatbread, *Boursin, caramelized onion, fresh thyme, Gruyère* 13.95

ENTRÉES

- ▲ Charmoula Roasted Eggplant, *spanakorizo, broccolini, feta* 14.95
- ▲ Pasta Peperonata, *sweet Italian sausage, ground beef, red bell pepper, tomato, olives, capers, rigatoni pasta* 15.95
- Today's Chef Selection, *(please ask your server)* Market Price
- ▲ Beef Tenderloin Tips*, *root beer jus, mashed potatoes, broccolini* 15.95
- ▲ Wood-Fired Grilled Salmon*, *sherry-thyme butter, polenta, seasonal vegetables* 17.95
- ▲ Bacon & Parmesan-Romano Quiche, *sweet potato, caramelized onions, green onions, garden rocket salad* 12.95
- Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 15.95
- Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 16.95
- ▲ Pan-Seared Scallops, *spanakorizo, candied pancetta, sofrito* 21.95

▲ 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!