



B R U N C H M E N U

S M A L L P L A T E S

- Calamari, *Tuscan marinara* 12.95
Blue Crab and Spinach Dip, *lavosh* 14.95
Truffled Fries, *Parmesan-lime aioli* 8.95
▲ Panko-Crusted Ahi Tuna*, *creamed corn, pickled red onions, piri piri* 16.95
▲ Burrata Cheese, *garden rocket, watermelon, crispy prosciutto, candied pecans, balsamic glaze* 14.95
▲ Caramelized Watermelon, *pickled red onions, chive oil, feta, mint* 12.95
▲ Housemade Vanilla Scones, *lime curd, whipped cream, mint* 10.95
▲ Peach Coffee Cakes, *cream cheese swirl, streusel, peach glaze* 9.95
▲ Mediterranean Tapas, *baba ghanoush, avocado hummus, Salumi, chicken skewers, tomato bruschetta, spinach-feta chicken sausage, grilled pita* 18.95
▲ Short Rib Sliders, *balsamic glaze, Tickler Cheddar, crispy prosciutto, truffled fries, Parmesan-lime aioli* 14.95
Potato Leek Soup, *chive oil* 4.95/5.95
Soup for Today, Market Price

B R U N C H

- ▲ Rustic French Toast, *bourbon peach compote, caramel sauce, whipped cream* 12.95
▲ Green Shakshuka*, *sunny side up eggs, wilted greens, green harissa, avocado, lime, feta, GVG hashbrowns* 13.95
▲ Sausage & Local Corn Quiche, *heirloom tomato, green onion, Tickler Cheddar, garden rocket salad* 12.95
▲ Salmon Cake Benedict*, *wilted greens, poached egg, hollandaise, GVG hashbrowns* 15.95
Turkish Eggs*, *crostini, Greek dill yogurt, poached eggs, Aleppo pepper butter, GVG hashbrowns* 13.95
Avocado Ciabatta Toasts*, *roasted tomato, poached eggs, hollandaise, garden rocket salad* 13.95
▲ Short Rib Hash*, *red bell pepper, poached eggs, hollandaise, GVG hashbrowns* 14.95
Eggs Benedict*, *toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns* 12.95
GVG Breakfast, *scrambled eggs, applewood smoked bacon, polenta, GVG hashbrowns* 12.95

L U N C H

- ▲ Warm Farro Salmon Salad*, *garden rocket, squash, zucchini, cherry tomatoes, red onion, feta, pine nuts, garlic-oregano vinaigrette* 18.95
▲ Grilled Chicken Panzanella Salad, *watermelon, heirloom tomato, cucumber, red bell pepper, red onion, feta, crostini, white balsamic vinaigrette* 13.95
▲ Mediterranean Shrimp Salad, *garden rocket, roasted corn, red bell pepper, white beans, heirloom tomato, sage, feta, garlic-oregano vinaigrette* 14.95
Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 16.95
▲ Wood-Fired Grilled Salmon*, *heirloom tomato bruschetta, polenta, seasonal vegetable* 18.95
▲ Turkish Stuffed Eggplant, *heirloom tomato, red bell pepper, white onion, pine nuts, feta, couscous primavera, wilted greens* 15.95
Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 17.95
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
▲ Heirloom Tomato Flatbread, *applewood-smoked bacon, GVG pizza sauce, fresh mozzarella, Parmesan* 15.95
▲ Moroccan Flatbread, *green harissa, roasted red peppers, caramelized onions, fresh mozzarella, garden rocket, Parmesan* 14.95

▲ 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 !