



LUNCH MENU

SMALL PLATES

Calamari, *Tuscan marinara* 12.95

Blue Crab and Spinach Dip, *lavosh* 14.95

Truffled Fries, *Parmesan-lime aioli* 8.95

▲ Burrata Cheese, *garden rocket, watermelon, crispy prosciutto, candied pecans, balsamic glaze* 14.95

▲ Heirloom Tomatoes, *avocado hummus, sea salt, cracked black pepper, feta, chive oil, crostini* 13.95

▲ Caramelized Watermelon, *pickled red onions, chive oil, feta, mint* 12.95

▲ Short Rib Sliders, *balsamic glaze, Tickler Cheddar, crispy prosciutto, truffled fries, Parmesan-lime aioli* 14.95

▲ Panko-Crusted Ahi Tuna*, *creamed corn, pickled red onions, piri piri* 16.95

▲ Mediterranean Tapas, *baba ghanoush, avocado hummus, Salumi, chicken skewers, tomato bruschetta, spinach-feta chicken sausage, grilled pita* 18.95

SOUP AND SALADS

▲ 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

▲ Grilled Tuna Salad*, *garden rocket, mango, avocado, pickled red onions, chives, white balsamic vinaigrette* 16.95

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* 12.95

▲ Grilled Heirloom Tomato & Aged Cheddar Sandwich, *challah, hand-cut fries* 12.95

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

▲ 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

ENTRÉES

▲ Turkish Stuffed Eggplant, *heirloom tomato, red bell pepper, white onion, pine nuts, feta, couscous primavera, wilted greens* 15.95

▲ Rigatoni Bolognese, *rich tomato ragout, onion, bone marrow, house ground beef, sweet Italian sausage, Parmesan* 15.95

▲ Za'atar Spiced Summer Salmon Plate, *heirloom tomatoes, feta, avocado hummus, chive oil, grilled pita* 18.95

Today's Chef Selection, *(please ask your server)* Market Price

▲ Beef Tenderloin Tips*, *Tuscan jus, mashed potatoes, seasonal vegetable* 16.95

▲ Wood-Fired Grilled Salmon*, *heirloom tomato bruschetta, polenta, seasonal vegetable* 18.95

▲ Sausage & Local Corn Quiche, *heirloom tomato, green onion, Tickler Cheddar, garden rocket salad* 12.95

Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 16.95

Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 17.95

▲ 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!