



D I N N E R 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
- ▲ 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
- ▲ 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

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

- ▲ Simple Tossed Salad, *corn, local heirloom tomato, 5 herb buttermilk* 5.95
- Caesar Salad, *romaine, croutons, Parmesan crisps* 6.95
- ▲ Mediterranean Salad, *garden rocket, roasted corn, red bell pepper, white beans, heirloom tomato, sage, feta, garlic-oregano 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, *balsamic glaze, Tickler Cheddar, crispy prosciutto, truffled fries, Parmesan-lime aioli* 14.95
- 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

E N T R É E S

- ▲ Pork Porterhouse Chop*, *mango-jalapeno Amba, Greek roasted potatoes, asparagus* 33.95
- ▲ Turkish Stuffed Eggplant, *heirloom tomato, red bell pepper, white onion, pine nuts, feta, couscous primavera, wilted greens* 21.95
- ▲ Blackened Grouper, *peach beurre blanc, polenta, wilted greens* 33.95
- ▲ Wood-Fired Grilled Salmon*, *heirloom tomato bruschetta, polenta, seasonal vegetable* 28.95
- Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 24.95
- Today's Chef Selection, *(please ask your server)* Market Price
- ▲ Pan-Seared Scallops, *creamed corn, blistered cherry tomatoes, candied pancetta, wilted greens* 36.95
- ▲ Rigatoni Bolognese, *rich tomato ragout, onion, bone marrow, house ground beef, sweet Italian sausage, Parmesan* 25.95
- Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 27.95
- ▲ Wood-Fired Grilled Filet Mignon*, *bone marrow butter, gorgonzola crumbles, mashed potatoes, wilted greens* 35.95
- ▲ Rotisserie Chicken, *couscous primavera, asparagus, piri piri* 23.95
- ▲ Tuscan Braised Short Ribs, *tomato marsala jus, mashed potatoes, wilted greens* 33.95

▲ 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 !