



## 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  
▲ Greek Meatballs, *smoked tomato chili compote, feta, fresh herbs, grilled pita* 15.95  
▲ Moroccan Spiced Crispy Cauliflower, *pomegranate seeds, honey tahini* 12.95  
▲ Truffled Arancini, *smoked tomato chili compote, crispy prosciutto, Parmesan, grilled crostini* 12.95  
▲ Panko-Crusted Ahi Tuna\*, *polenta, piquillo pepper relish, pomegranate molasses* 16.95  
▲ Mediterranean Tapas, *truffled arancini, salumi, crispy shishito peppers, Greek meatballs, chicken skewers, butternut squash hummus, grilled pita* 18.95

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

- ▲ Simple Tossed Salad, *cherry tomato, cucumber, 5 herb buttermilk* 5.95  
Caesar Salad, *romaine, croutons, Parmesan crisps* 6.95  
▲ Mediterranean Salad, *spinach, butternut squash, pecans, goat cheese, candied pancetta 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, *piquillo pepper jam, Manchego, truffled fries, Parmesan-lime aioli* 14.95  
Darn Good Burger\*, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 13.95  
▲ Turkish Beef Flatbread, *GVG pizza sauce, red onion, feta, Aleppo chili oil, garden rocket* 15.95  
▲ Grilled Peach Flatbread, *olive oil, caramelized onions, gorgonzola, balsamic glaze, fresh basil* 14.95

### E N T R É E S

- ▲ Bone-In Pork Schnitzel, *anchovy caper sauce, truffled fries, Parmesan-lime aioli* 32.95  
▲ Spanakopita, *spinach, feta, pine nuts, wilted greens, chickpea salad* 21.95  
▲ Blackened Grouper, *blood orange beurre blanc, polenta, wilted greens* 33.95  
▲ Wood-Fired Grilled Salmon\*, *tarragon mustard cream, polenta, seasonal vegetable* 28.95  
Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 24.95  
▲ Sumac Dusted Pan-Seared Scallops, *Greek lemon rice, wilted greens, pomegranate molasses, lemon zest* 36.95  
Today's Chef Selection, *(please ask your server)* Market Price  
▲ Za'atar Spiced Lamb Loin\*, *mint chimichurri, Greek roasted potatoes, wilted greens* 33.95  
Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 27.95  
▲ Wood-Fired Grilled Filet Mignon\*, *Marsala wild mushroom cream, house cured pancetta, mashed potatoes, wilted greens* 35.95  
▲ Rotisserie Chicken, *Greek roasted potatoes, seasonal vegetable, Harissa* 24.95  
▲ Root Beer Braised Short Ribs, *root beer jus, wilted greens, mashed potatoes* 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 !**