



LUNCH MENU

SMALL PLATES

- 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
- ▲ Short Rib Sliders, *piquillo pepper jam, Manchego, truffled fries, Parmesan-lime aioli* 14.95

SOUP AND SALADS

- ▲ Warm Farro Salmon Salad*, *garden rocket, lima beans, roasted tomatoes, red onion, feta, pine nuts, garlic-oregano vinaigrette* 18.95
- ▲ Grilled Chicken Salad, *garden rocket, shaved fennel, apples, celery, walnuts, feta, garlic-oregano vinaigrette* 13.95
- ▲ Mediterranean Shrimp Salad, *spinach, butternut squash, pecans, goat cheese, candied pancetta vinaigrette* 14.95
- ▲ Grilled Tuna Salad*, *romaine, avocado, red onion, green onion, shishito pepper 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
- ▲ Italian Muffuletta, *focaccia, olive tapenade, Parmesan, Gruyere, salami, provolone, capicola, mortadella, red onion, Calabrian peppers, hand-cut fries* 13.95
- 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
- ▲ 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

ENTRÉES

- ▲ Spanakopita, *spinach, feta, pine nuts, wilted greens, chickpea salad* 15.95
- ▲ Sumac Dusted Pan-Seared Scallops, *Greek lemon rice, wilted greens, pomegranate molasses, lemon zest* 24.95
- ▲ Chicken Shawarma Plate, *Greek lemon rice, butternut squash hummus, chickpea salad, grilled pita* 14.95
- Today's Chef Selection, *(please ask your server)* Market Price
- ▲ Beef Tenderloin Tips*, *root beer jus, mashed potatoes, seasonal vegetable* 16.95
- ▲ Wood-Fired Grilled Salmon*, *tarragon mustard cream, polenta, seasonal vegetable* 18.95
- ▲ Moroccan Spiced Quiche, *tomato, peas, potato, caramelized onions, goat cheese, 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.