



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* 15.95
- Truffled Fries, *Parmesan-lime aioli* 8.95
- ▲ Zesty Pumpkin Seed Crusted Ahi Tuna*, *Tickler cheddar polenta, Harissa* 16.95
- ▲ Housemade Vanilla Scones, *lemon curd* 10.95
- ▲ Cinnamon Apple Coffee Cakes, *earl grey glaze* 9.95
- ▲ Mediterranean Tapas, *Burrata, duck prosciutto, chicken skewers, Sicilian meatballs, traditional hummus, Greek salad skewers, grilled pita* 18.95
- ▲ Short Rib Sliders, *Sumac onions, Tickler cheddar, 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, *Nutella, toasted hazelnuts, praline whipped cream* 12.95
- ▲ Spanish Eggs*, *fried eggs, chorizo ragout, crispy potatoes, Harissa, avocado relish, Manchego* 13.95
- ▲ Sicilian Beef Quiche, *roasted tomatoes, green onions, Parmesan, garden rocket salad* 12.95
- ▲ Smoked Salmon Pita*, *Boursin, cucumber, hard-boiled egg, roasted tomatoes, dill* 15.95
- ▲ Toad in the Hole*, *two eggs fried in brioche toast, sweet Italian sausage, charred tomato compote, GVG hashbrowns* 13.95
- Avocado Ciabatta Toasts*, *roasted tomatoes, poached eggs, hollandaise, garden rocket salad* 13.95
- Breakfast Flatbread, *olive oil, bacon, roasted tomatoes, caramelized onions, GVG hashbrowns, hollandaise, fontina, Parmesan* 13.95
- 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*, *roasted winter vegetables, wild mushrooms, pine nuts, garden rocket, feta, garlic-oregano vinaigrette* 18.95
- ▲ Grilled Chicken Cobb Salad, *spinach, romaine, hard-boiled egg, pancetta, roasted tomatoes, avocado, Parmesan crisps, Gorgonzola dressing* 13.95
- ▲ Mediterranean Shrimp Salad, *kale, apple, sunflower seeds, dried cranberries, goat cheese, lemon vinaigrette* 14.95
- ▲ Blackened Salmon Plate, *traditional hummus, Mediterranean salad, citrus red rice, grilled pita* 18.95
- Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 16.95
- ▲ Wood-Fired Grilled Salmon*, *rosemary cream, polenta, seasonal vegetable* 18.95
- ▲ Seared Cauliflower Steak, *roasted winter vegetables, wilted greens, ricotta, Harissa* 16.95
- 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
- ▲ Sicilian Beef Flatbread, *ground beef, creamy horseradish, mozzarella, Parmesan, Sumac onions, garden rocket* 15.95
- ▲ White Flatbread, *roasted wild mushrooms, broccolini, Boursin, mozzarella, Parmesan, lemon oil* 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 !