



LUNCH MENU

SMALL PLATES

- Calamari, *Tuscan marinara* 12.95
Blue Crab and Spinach Dip, *lavosh* 15.95
Truffled Fries, *Parmesan-lime aioli* 8.95
▲ Za'atar Spiced Crispy Cauliflower, *green tahini, pistachios* 12.95
▲ Crab Cakes, *tomato-cipollini onion aioli, garden rocket* 16.95
▲ Pear Bruschetta, *Gorgonzola, honey whipped goat cheese, garden rocket* 12.95
▲ Zesty Pumpkin Seed Crusted Ahi Tuna*, *Tickler cheddar polenta, Harissa* 16.95
▲ 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

SOUP AND SALADS

- ▲ 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
▲ Grilled Tuna Salad*, *garden rocket, avocado, pears, cucumber, Sumac onions, 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
▲ House-Cured Pancetta Sandwich, *focaccia, leaf lettuce, roasted tomatoes, herb mayonnaise, hand-cut fries* 14.95
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 tomatoes-cipollini onion aioli, hand-cut fries* 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

ENTRÉES

- ▲ Seared Cauliflower Steak, *roasted winter vegetables, wilted greens, ricotta, Harissa* 16.95
▲ Pan-Seared Scallops, *citrus red rice, Peruvian peppers, broccolini, caper butter, orange zest* 24.95
▲ Blackened Salmon Plate, *traditional hummus, Mediterranean salad, citrus red rice, grilled pita* 18.95
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*, *rosemary cream, polenta, seasonal vegetable* 18.95
▲ Sicilian Beef Quiche, *roasted tomatoes, green onions, Parmesan, 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!