



## B R U N C H

### S M A L L P L A T E S

- Blue Crab and Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Pumpkin Seed Crusted Ahi Tuna\***, braised white beans, wilted greens, Parmesan, chervil 17
  - ▲ **Housemade Vanilla Scones**, passion fruit curd 11
  - ▲ **Lemon Cream Cheese Coffee Cakes**, lemon glaze 10
- ▲ **Mediterranean Tapas**, Salumi, Cevapi beef skewers, chicken skewers, traditional hummus, marinated mozzarella, Ajvar, grilled pita 19
- ▲ **Short Rib Sliders**, Ajvar, smoked gouda, truffled fries, Parmesan-lime aioli 15
- Potato Leek Soup**, chive oil 5/6
- Soup for Today**, Market Price

## B R U N C H

- ▲ **Rustic French Toast**, raspberries, white chocolate cream cheese glaze 13
- ▲ **Blue Crab Hash\***, GVG hashbrowns, pepper, onion, over-easy eggs, hollandaise 14
- ▲ **Balkan Beef Quiche**, roasted red peppers, spinach, feta, garden rocket salad 13
- ▲ **Short Rib Benedict\***, toasted challah bun, caramelized onions, poached eggs, hollandaise, GVG hashbrowns 16
  - Toad in the Hole\***, two eggs fried in brioche toast, sweet Italian sausage, charred tomato compote, GVG hashbrowns 14
- Avocado Ciabatta Toasts\***, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 14
- ▲ **Breakfast Flatbread**, Italian sausage, mushrooms, roasted red peppers, caramelized onions, smoked Gouda, GVG hashbrowns, hollandaise 14
- Eggs Benedict\***, toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns 14
- GVG Breakfast**, scrambled eggs, applewood smoked bacon, polenta, GVG hashbrowns 13

## L U N C H

- ▲ **Warm Farro Salmon Salad\***, asparagus, grape tomatoes, red onion, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ **Grilled Chicken Salad**, spinach, grapefruit, radish, pepitas, figs, goat cheese, lemon vinaigrette 14
  - ▲ **Mediterranean Shrimp Salad**, garden rocket, radicchio, raisins, Kalamata olives, orange, feta, sparkling honey vinaigrette 15
- ▲ **Blackened Salmon Plate**, Mediterranean salad, saffron rice, traditional hummus, grilled pita 19
  - Parmesan Crusted Chicken**, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable, lemon-garlic sauce 17
  - ▲ **Wood-Fired Grilled Salmon\***, polenta, seasonal vegetable, lemon dill butter 19
  - ▲ **Roasted Romanesco**, lemon-chervil honey, wilted greens, local wild mushrooms 17
  - Baked Pecan Crusted Trout**, polenta, seasonal vegetable, lemon beurre blanc 18
  - Roasted Chicken Salad Croissant**, hand-cut fries 13
  - Darn Good Burger\***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- ▲ **Nduja Flatbread**, GVG pizza sauce, caramelized onions, Italian sausage, roasted red peppers, mozzarella, Parmesan, basil 16
  - ▲ **Blue Flatbread**, Gorgonzola-honey cream, pear, red onion, candied walnuts, garden rocket, sparkling honey vinaigrette 15

### ▲ 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.*