



D I N N E R

S M A L L P L A T E S

- Calamari**, Tuscan marinara 13
- Blue Crab and Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Crispy Cauliflower**, cherry mostarda, almonds, mint 13
- ▲ **Burrata**, garden rocket, stone fruit, candied pancetta, balsamic glaze 17
- ▲ **Sun-Dried Tomato Bruschetta**, goat cheese, roasted garlic, paprika, capers 14
- ▲ **Pumpkin Seed Crusted Ahi Tuna***, braised white beans, wilted greens, Parmesan, chervil 17
- ▲ **Mediterranean Tapas**, Salumi, Cevapi beef skewers, chicken skewers, traditional hummus, marinated mozzarella, Ajvar, grilled pita 19

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

- ▲ **Simple Tossed Salad**, roasted Romanesco, cucumber, five herb buttermilk 6
- Caesar Salad**, romaine, croutons, Parmesan crisps 7
- ▲ **Mediterranean Salad**, garden rocket, radicchio, raisins, Kalamata olives, orange, feta, sparkling honey vinaigrette 10
- Gorgonzola Salad**, garden rocket, candied walnuts, candied pancetta 9
- Potato Leek Soup**, chive oil 5/6
- 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**, Ajvar, smoked gouda, truffled fries, Parmesan-lime aioli 15
- 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

E N T R É E S

- ▲ **Marinated Wood-Fired Grilled Pork Chop**, apple cider cream, Greek roasted potatoes, kale & onion 33
- ▲ **Roasted Romanesco**, lemon-chervil honey, wilted greens, local wild mushrooms 23
- ▲ **Blackened Grouper**, port basil hibiscus & pear compote, polenta, wilted greens 34
- ▲ **Wood-Fired Grilled Salmon***, lemon dill butter, polenta, seasonal vegetable 29
- Parmesan Crusted Chicken**, herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable 25
- ▲ **Paprika Dusted Pan-Seared Scallops**, lemon-chervil honey, braised white beans, wilted greens, Parmesan crisps 37
- Today's Chef Selection**, (*please ask your server*) Market Price
- ▲ **Valencia Paella**, saffron rice, rotisserie chicken, chorizo, shrimp, mussels, white fish, tomato broth, crostini 33
- Baked Pecan Crusted Trout**, lemon beurre blanc, polenta, seasonal vegetable 28
- ▲ **Wood-Fired Grilled Filet Mignon***, Madeira mocha cream, mashed potatoes, wilted greens 36
- ▲ **Rotisserie Chicken**, cherry mostarda, Greek roasted potatoes, kale & onion 25
- ▲ **Balsamic Marsala Braised Short Ribs**, Marsala jus, mashed potatoes, wilted greens 34

▲ 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.*