



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
- ▲ **Panko Crusted Ahi Tuna***, Bulgur wheat pilaf, chermoula verde, feta 17
- ▲ **Housemade Vanilla Scones**, strawberry curd 11
- ▲ **Raspberry Coffee Cakes**, lemon glaze 10
- ▲ **Mediterranean Tapas**, marinated olives, paprikash chicken skewers, traditional hummus, chili dusted crispy artichokes, shrimp ceviche, Za'atar labneh, grilled pita 19
- ▲ **Short Rib Sliders**, labneh, house-pickled vegetables, 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**, strawberries, chocolate sauce, powdered sugar 13
- ▲ **Short Rib Hash***, GVG hashbrowns, caramelized onions, roasted red bell pepper, over-easy eggs, hollandaise 15
- ▲ **Applewood-Smoked Bacon Quiche**, Tickler cheddar, caramelized onions, roasted tomatoes, garden rocket salad 13
- ▲ **GVG "Reuben" Benedict**, rustic pumpernickel, Giacomo's corned beef, pastrami, sauerkraut, Gruyère, zesty Russian dressing, poached eggs, hollandaise, GVG hashbrowns 16
- ▲ **Roasted Mushroom Toast**, rustic focaccia, Boursin, caramelized onion, fried egg, hollandaise, GVG hashbrowns 15
- Avocado Ciabatta Toasts***, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 14
- ▲ **Breakfast Flatbread**, Italian sausage, roasted tomatoes, scrambled eggs, Tickler cheddar, GVG hashbrowns, tomato-cipollini onion aioli 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***, spring peas, green beans, carrot, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ **Grilled Chicken Salad**, spinach, strawberries, toasted pecans, julienne red onions, goat cheese, poppy seed vinaigrette 15
- ▲ **Mediterranean Shrimp Salad**, spinach, green beans, avocado, Bulgur wheat pilaf, spring onion, feta, kiwi vinaigrette 16
- ▲ **Crispy Crab Cake Plate**, Bulgur wheat pilaf, Za'atar labneh, Mediterranean salad, grilled pita 22
- Parmesan Crusted Chicken**, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- ▲ **Wood-Fired Grilled Salmon***, polenta, seasonal vegetable, strawberry mint relish 19
- ▲ **Vegetable Lentil Cakes**, strawberry salad, asparagus, harissa, feta 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
- ▲ **Rotisserie Chicken Flatbread**, basil pesto, roasted tomatoes, confit garlic, mozzarella, Parmesan 16
- ▲ **Truffled Mushroom Flatbread**, whipped ricotta, caramelized onions, fontina, fresh thyme, Parmesan 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.