



B R E A K F A S T

E N T R É E S

GVG Breakfast, scrambled eggs, applewood-smoked bacon, polenta, GVG hashbrowns 13

Rustic French Toast, cream cheese glaze, candied pecans, cinnamon sugar 13

Giacomo's Ham & Gruyère Omelet, mushrooms, onion, GVG hashbrowns 14

Avocado Ciabatta Toasts*, roasted tomatoes, poached eggs, hollandaise, GVG hashbrowns 14

Eggs Benedict*, toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns 13

Steel Cut Oats, pecans, brown sugar 8

Housemade Vanilla Scones, lemon curd, whipped cream 11

Apple Coffee Cakes, Cairo chai tea glaze 10

Turkish Eggs, crostini, dill yogurt, poached eggs, Aleppo chili oil, GVG hashbrowns 17

Sicilian Beef Quiche, artichokes, caramelized onions, basil, Parmesan, GVG hashbrowns 13

Lamb & Wild Mushroom Hash*, poached eggs, hollandaise sauce 15

A L A C A R T E

Bagel 3
cream cheese

Cereal 5
Fruit Loops, Special K, Raisin Bran, Cheerios

Croissant 4
butter & preserves

Greek Yogurt 7
housemade granola

Whole Fruit 3
apple, orange, banana

Sliced Fruit 4

Berries 5

Grits 4

Sausage Links 4

Turkey Sausage 5

Applewood-Smoked Bacon 4

Breads 3
white, wheat, rye, english muffin, gluten-free

*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 !