



B R U N C H

S M A L L P L A T E S

- Blue Crab & Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Zesty Pumpkin Seed Crusted Ahi Tuna***, cauliflower purée, rainbow Swiss chard, chive oil 17
- ▲ **Housemade Vanilla Scones**, lemon curd, whipped cream 11
- Apple Coffee Cakes**, Cairo chai tea glaze 10
- ▲ **Mediterranean Tapas**, muhammara, piri piri chicken skewers, traditional hummus, crispy shishito peppers, marinated mozzarella, Sicilian meatballs, grilled pita 20
- ▲ **Short Rib Sliders**, blackberry-Port wine reduction, 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**, cream cheese glaze, candied pecans, cinnamon sugar 13
- ▲ **Lamb & Wild Mushroom Hash***, poached eggs, hollandaise sauce 15
- ▲ **Sicilian Beef Quiche**, artichokes, caramelized onions, basil, Parmesan, garden rocket salad 13
- ▲ **Turkish Eggs**, crostini, dill garlic yogurt, poached eggs, Aleppo chili oil, GVG hashbrowns 17
- ▲ **Smoked Salmon Pita**, Boursin, capers, cucumber, dill, sunny side up egg 15
- Avocado Ciabatta Toasts***, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 14
- ▲ **Breakfast Flatbread**, Italian sausage, roasted tomatoes, caramelized onions, GVG hashbrowns, smoked Gouda, 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***, roasted root vegetables, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ **Grilled Chicken Salad**, baby kale, zesty pumpkin seeds, green beans, red pepper, Manchego, sun-dried tomato vinaigrette 15
- ▲ **Shrimp Fattoush Salad**, romaine, parsley, cucumber, radish, green onions, crispy pita, feta, mint, lemon vinaigrette 16
- ▲ **Rotisserie Lamb Plate**, muhammara, harissa, fattoush salad, grilled pita 20
- Parmesan Crusted Chicken**, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- ▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetables, lemon- dill emulsion 19
- ▲ **Blackened Cauliflower Steak**, white bean & potato ragout, rainbow Swiss chard, ricotta 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
- ▲ **Lamb Flatbread**, dill-garlic yoghurt, pickled red onions, sun-dried tomatoes, feta, Aleppo chili oil, garden rocket 16
- ▲ **Roasted Wild Mushroom Flatbread**, Boursin, caramelized onions, spiced- honey glaze, mozzarella, thyme, zesty pumpkin seeds 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.*