



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

▲ **Panko Crusted Ahi Tuna***, Madras parsnip purée, pickled lemon rind, Calabrian chili oil 17

Housemade Vanilla Scones, lemon curd, whipped cream 11

▲ **Baklava Coffee Cakes**, cinnamon coffee glaze 10

▲ **Mediterranean Tapas**, Moroccan lamb cigars, traditional hummus, crispy shishito peppers, lemon-rosemary chicken skewers, marinated long stem artichokes, Greek turkey meatballs, grilled pita 20

▲ **Short Rib Sliders**, Calabrian chili jam, herb goat cheese, 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

▲ **Chorizo Scramble**, housemade chorizo, scrambled eggs, cilantro, avocado, feta, harissa sauce, GVG hashbrowns 15

▲ **Spanakopita Quiche**, spinach, ricotta, feta, dill, Parmesan, garden rocket salad 13

▲ **GVG "Reuben" Benedict**, rustic pumpernickel, zesty Russian dressing, Giacomo's corned beef, pastrami, sauerkraut, Gruyère, poached eggs, hollandaise, GVG hashbrowns 17

▲ **Smoked Salmon Pita**, shishito manouri cream cheese, dill, cucumber-caper relish, sunny side up egg 15

Avocado Ciabatta Toasts*, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 14

▲ **Breakfast Flatbread**, Giacomo's pepperoni, sun-dried tomatoes, Kalamata olives, fontina, scrambled eggs, hollandaise, basil 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***, artichokes, wild mushrooms, roasted eggplant, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19

▲ **Grilled Chicken Salad**, mixed greens, cucumber, gala apple, manouri cheese, creamy tarragon dressing 15

▲ **Mediterranean Shrimp Salad**, spinach, fennel, clementine, dried figs, goat cheese, clementine vinaigrette 16

▲ **Moroccan Lamb Cigars**, Italian black rice, seasonal vegetable, za'atar, red chermoula 20

Parmesan Crusted Chicken, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17

▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetable, Portuguese pepper vinaigrette 19

▲ **Blackened Cauliflower Steak**, Madras parsnip purée, fennel slaw, toasted pecans, red chermoula 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, roasted eggplant, Italian sausage, mozzarella, Parmesan, lemon oil, basil 16

▲ **Pesto Flatbread**, roasted red peppers, caramelized onions, mozzarella, 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.