



D I N N E R

S M A L L P L A T E S

- Calamari**, tomato-chili compote 13
- Blue Crab & Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Salted Cod Fritters**, piri piri aioli 15
- ▲ **Strawberry Bruschetta**, sunflower butter, whipped ricotta, sunflower seeds, basil 13
- ▲ **Lamb Cigars**, za'atar hummus, sweet drop peppers, grilled pita 14
- ▲ **Panko Crusted Ahi Tuna***, asparagus orzotto, wilted greens, Aleppo chili oil 17
- ▲ **Mediterranean Tapas**, traditional hummus, piri piri chicken skewers, shishito peppers, tzatziki, green harissa kofta skewers, venison sausage, grilled pita 20

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

- ▲ **Simple Tossed Salad**, cucumber, strawberries, 5 herb buttermilk 6
- Caesar Salad**, romaine, croutons, Parmesan crisps 7
- ▲ **Mediterranean Tabbouleh Salad**, garden rocket, farro, citrus zest, red onion, roasted tomatoes, mint, parsley, sweet drop peppers, feta, garlic-oregano dressing 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**, tzatziki, feta, truffled fries, Parmesan-lime aioli 15
- Darn Good Burger***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- ▲ **Giacomo's Soppresata Flatbread**, GVG pizza sauce, basil, artichokes, Kalamata olives, capers, mozzarella, Parmesan 16
- ▲ **Spanakopita Flatbread**, whipped ricotta, spinach, spring onions, feta, dill, parsley 15

E N T R É E S

- ▲ **Pork Jägerschnitzel**, bone-in, wild mushroom bacon cream, truffled fries, Parmesan-lime aioli 34
- ▲ **Vegetable Paella**, saffron rice, garbanzo beans, asparagus, fava beans, spring onions, tomato broth, cilantro, crostini 24
- Pasta Bolognese**, rich tomato ragout, beef & sweet Italian sausage, Gemelli pasta, burrata, basil pesto 28
- ▲ **Wood-Fire Grilled Salmon***, dill beurre blanc, polenta, seasonal vegetable 29
- Parmesan Crusted Chicken**, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 26
- ▲ **Pan-Seared Scallops**, Aleppo chili oil, candied pancetta, lime zest, asparagus orzotto, wilted greens 37
- Today's Chef Selection**, (*please ask your server*) Market Price
- ▲ **Wood-Fire Grilled Lamb Chops**, sumac & Aleppo chili dusted, pistachio brown butter, Greek roasted potatoes, shishito peppers 36
- Baked Pecan Crusted Trout**, lemon beurre blanc, polenta, seasonal vegetable 28
- ▲ **Wood-Fire Grilled Filet Mignon***, bacon-onion jam, mashed potatoes, wilted greens 36
- ▲ **Rotisserie Chicken**, piri piri, Greek roasted potatoes, seasonal vegetable 25
- ▲ **Sherry Braised Short Ribs**, sherry 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.

G V G I S 1 0 0 % E M P L O Y E E O W N E D !



LUNCH

SMALL PLATES

- Calamari, tomato-chili compote 13
- Blue Crab & Spinach Dip, lavosh 16
- Truffled Fries, Parmesan-lime aioli 9
- ▲ Salted Cod Fritters, piri piri aioli 15
- ▲ Strawberry Bruschetta, sunflower butter, whipped ricotta, sunflower seeds, basil 13
- ▲ Lamb Cigars, za'atar hummus, sweet drop peppers, grilled pita 14
- ▲ Panko Crusted Ahi Tuna*, asparagus orzotto, wilted greens, Aleppo chili oil 17
- ▲ Mediterranean Tapas, traditional hummus, piri piri chicken skewers, shishito peppers, tzatziki, green harissa kofta skewers, venison sausage, grilled pita 20
- ▲ Short Rib Sliders, tzatziki, feta, truffled fries, Parmesan-lime aioli 15

SOUPS AND SALADS

- ▲ Warm Farro Salmon Salad*, spring onions, asparagus, fava beans, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ Grilled Tuna Salad*, mixed greens, avocado, cucumber ribbons, garbanzo beans, sun-dried tomato vinaigrette 17
- ▲ Mediterranean Shrimp Tabbouleh Salad, garden rocket, farro, citrus zest, red onion, roasted tomatoes, mint, parsley, sweet drop peppers, feta, garlic-oregano dressing 16
- ▲ Grilled Chicken Salad, spinach, strawberries, toasted pecans, goat cheese, poppy seed vinaigrette 15
- Peasant Chicken Salad, romaine, artichokes, Kalamata olives, sun-dried tomatoes, capers, herb croutons, sun-dried tomato vinaigrette 14
- Potato Leek Soup, chive oil 5/6
- Soup for Today, Market Price

SANDWICHES AND FLATBREADS

- Roasted Chicken Salad Croissant, hand-cut fries 13
- GVG "Reuben," rustic pumpernickel, Giacomo's corned beef, pastrami, sauerkraut, Gruyère, zesty Russian dressing, hand-cut fries 17
- Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- Crispy Chicken & Bacon Sandwich, focaccia, Gruyère, garden rocket, tomato-cipollini onion aioli, hand-cut fries 14
- ▲ Giacomo's Soppressata Flatbread, GVG pizza sauce, basil, artichokes, Kalamata olives, capers, mozzarella, Parmesan 16
- ▲ Spanakopita Flatbread, whipped ricotta, spinach, spring onions, feta, dill, parsley 15

ENTRÉES

- Pasta Bolognese, rich tomato ragout, beef & sweet Italian sausage, Gemelli pasta, burrata, basil pesto 17
- ▲ Piri Piri Chicken Souvlaki Plate, za'atar hummus, tabbouleh salad, grilled pita 17
- Today's Chef Selection, (*please ask your server*) Market Price
- ▲ Beef Tenderloin Tips*, mashed potatoes, seasonal vegetable, sherry jus 17
- ▲ Vegetable Paella, saffron rice, garbanzo beans, asparagus, fava beans, spring onions, tomato broth, cilantro, crostini 17
- ▲ Wood-Fire Grilled Salmon*, polenta, seasonal vegetable, dill beurre blanc 19
- ▲ Applewood-Smoked Bacon Quiche, roasted tomatoes, poblano pepper, smoked gouda, caramelized onions, basil, garden rocket salad 13
- Parmesan Crusted Chicken, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- Baked Pecan Crusted Trout, polenta, seasonal vegetable, lemon beurre blanc 18

▲ Chef's Features

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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***, asparagus orzotto, wilted greens, Aleppo chili oil 17

Housemade Vanilla Scones, lemon curd, whipped cream 11

▲ **Lemon Cream Cheese Coffee Cakes**, lemon glaze 10

▲ **Mediterranean Tapas**, traditional hummus, piri piri chicken skewers, shishito peppers, tzatziki, green harissa kofta skewers, venison sausage, grilled pita 20

▲ **Short Rib Sliders**, tzatziki, feta, 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, Nutella, powdered sugar 13

▲ **Spanish Potatoes & Eggs**, chorizo ragout, scrambled eggs, green harissa, avocado relish, Manchego 15

▲ **Applewood-Smoked Bacon Quiche**, roasted tomatoes, poblano pepper, smoked gouda, caramelized onions, basil, 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

▲ **Roasted Mushroom Toast**, rustic focaccia, Boursin, caramelized onions, fried egg, hollandaise, GVG hashbrowns 14

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

▲ **Breakfast Flatbread**, venison sausage, roasted tomatoes, caramelized onions, smoked gouda, scrambled eggs, 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***, spring onions, asparagus, fava beans, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19

▲ **Grilled Chicken Salad**, spinach, strawberries, toasted pecans, goat cheese, poppy seed vinaigrette 15

▲ **Mediterranean Shrimp Tabbouleh Salad**, garden rocket, farro, citrus zest, red onion, roasted tomatoes, mint, parsley, sweet drop peppers, feta, garlic-oregano dressing 16

▲ **Piri Piri Chicken Souvlaki Plate**, za’atar hummus, tabbouleh salad, grilled pita 17

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

▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetable, dill beurre blanc 19

▲ **Vegetable Paella**, saffron rice, garbanzo beans, asparagus, fava beans, spring onions, tomato broth, cilantro, crostini 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

▲ **Giacomo’s Soppressata Flatbread**, GVG pizza sauce, basil, artichokes, Kalamata olives, capers, mozzarella, Parmesan 16

▲ **Spanakopita Flatbread**, whipped ricotta, spinach, spring onions, feta, dill, parsley 15

▲ Chef’s Features

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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, strawberries, Nutella, powdered 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 14

Steel Cut Oats, pecans, brown sugar 8

Housemade Vanilla Scones, lemon curd, whipped cream 11

Lemon Cream Cheese Coffee Cakes, lemon glaze 10

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

Applewood-Smoked Bacon Quiche, roasted tomatoes, poblano pepper, smoked gouda, caramelized onions, basil, GVG hashbrowns 13

Roasted Mushroom Toast, rustic focaccia, Boursin, caramelized onions, fried egg, hollandaise, GVG hashbrowns 14

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

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