



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***, kohlrabi slaw, dark cherry glaze 17
- ▲ **Housemade Vanilla Scones**, apricot curd, whipped cream 11
- ▲ **Peach Coffee Cakes**, cream cheese glaze 10
- ▲ **Mediterranean Tapas**, chorizo asado, Aleppo marinated mushroom skewers, Iberian meatballs, Guindilla pepper pesto chicken skewers, burrata, traditional hummus, grilled pita 21
- ▲ **Short Rib Sliders**, salsa brava, Mahón 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

- ▲ **GVG Florentine Benedict***, toasted challah bun, wilted greens, poached eggs, hollandaise, GVG hashbrowns 14
- ▲ **Rustic French Toast**, lemon ricotta chantilly, roasted plum compote, toasted almonds 14
- ▲ **Turkish Menemen**, scrambled eggs, onion, green bell pepper, tomato, Aleppo chili oil, GVG hashbrowns 15
- ▲ **Quiche**, Italian sausage, mushrooms, fontina, caramelized onions, oregano, Parmesan, garden rocket salad 13
- Avocado Ciabatta Toasts***, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 14
- Smoked Salmon Toasts**, charred leek Boursin, fried capers, red onion, hard-boiled egg, dill, GVG hashbrowns 14
- ▲ **Breakfast Flatbread***, charred leek Boursin, applewood-smoked bacon, fontina, roasted tomatoes, GVG hashbrowns, sunny side-up egg, 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***, wild mushrooms, artichokes, leeks, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ **Grilled Chicken Salad**, spinach, roasted acorn squash, pecans, goat cheese, candied pancetta vinaigrette 15
- ▲ **Mediterranean Shrimp Salad**, garden rocket, smoked stone fruit, cherry tomatoes, grilled crostini, feta, maple-Dijon vinaigrette 16
- ▲ **Chicken Souvlaki**, Tuscan braised kale, chickpea & wild rice pilaf, salsa brava 20
- Parmesan Crusted Chicken**, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- ▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetable, mustard-dill emulsion 19
- ▲ **Mediterranean Chickpea & Wild Rice Pilaf**, acorn squash, caramelized onions, currants, Tuscan braised kale, lemon coconut crema 17
- Baked Pecan Crusted Trout**, polenta, seasonal vegetable, lemon beurre blanc 18
- Roasted Chicken Salad Croissant**, hand-cut fries 14
- Darn Good Burger***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- ▲ **Rotisserie Chicken Flatbread**, Guindilla pepper pesto, caramelized onions, applewood-smoked bacon, pine nuts, mozzarella, spinach ricotta 16
- ▲ **Bianco Flatbread**, roasted wild mushrooms, broccolini, leeks, mozzarella, Parmesan, lemon oil 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.*