



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***, polenta, wilted greens, macadamia nut pesto 17
- ▲ **Housemade Vanilla Scones**, lemon curd, whipped cream 11
- ▲ **Apple Coffee Cakes**, Cairo chai tea glaze 10
- ▲ **Mediterranean Tapas**, traditional hummus, lemon-rosemary chicken skewers, Tuscan beef meatballs, marinated Castelvetro olives, za'atar dusted crispy cauliflower, wood-fire roasted harissa carrots, grilled pita 21
- ▲ **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

- ▲ **Portuguese Benedict***, ciabatta, shaved garlic ribeye steak, Aleppo marinated mushrooms, poached eggs, hollandaise, GVG hashbrowns 17
- ▲ **Rustic French Toast**, black currant jam, sweetened labneh 14
- ▲ **Smoked Salmon Pita***, green tahini, roasted red peppers, za'atar, feta, sunny side up egg 15
- ▲ **Quiche**, sweet potato, caramelized onions, sage, tickler cheddar, walnuts, Parmesan, garden rocket salad 13
- Avocado Ciabatta Toasts***, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 14
- ▲ **Polenta Bolognese***, wilted greens, beef & sweet Italian sausage tomato ragout, poached eggs, Parmesan, chives 14
- ▲ **Breakfast Flatbread***, olive oil, 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***, roasted root vegetables, cauliflower, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ **Grilled Chicken Salad**, garden rocket, carrot, pear, pickled red onions, candied walnuts, gorgonzola crumbles, shallot vinaigrette 15
- ▲ **Mediterranean Shrimp Salad**, mixed greens, blood orange, shaved fennel, watermelon radish, toasted almonds, goat cheese, lemon vinaigrette 16
- ▲ **Grilled Tuna Salad***, romaine, cucumber, Kalamata olives, artichoke hearts, avocado, lemon vinaigrette 17
- Parmesan Crusted Chicken**, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- ▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetable, sun-dried tomato emulsion 19
- ▲ **Fennel Dusted Cauliflower Steak**, crimson lentil purée, rainbow Swiss chard, macadamia nut pesto 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
- ▲ **Nueske's Bacon Flatbread**, GVG pizza sauce, caramelized onions, mozzarella, Parmesan, basil 16
- ▲ **Spanakopita Flatbread**, whipped ricotta, spinach, green onions, feta, dill, parsley 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.