



B R U N C H

S M A L L P L A T E

Blue Crab & Spinach Dip, lavosh 16

Truffled Fries, Parmesan-lime aioli 9

▲ **Panko Crusted Ahi Tuna***, polenta, wilted greens, ginger-orange gastrique 17

Housemade Vanilla Scones, lemon curd, whipped cream 11

▲ **Lemon Coffee Cakes**, cream cheese glaze 10

▲ **Mediterranean Tapas**, Moroccan popletas, traditional hummus, piri piri chicken skewers, crispy crab cakes & Calabrian chili aioli, Greek meatballs & lemon-harissa yogurt, burrata & chive oil, grilled pita 21

▲ **Short Rib Sliders**, Calabrian chili aioli, 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

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

▲ **Rustic French Toast**, blueberry-brandy glaze, powdered sugar 14

▲ **Spicy Merguez Sausage Scrambled Eggs**, green bell pepper, caramelized onions, grilled pita, lemon-harissa yogurt, GVG hashbrowns 15

▲ **Blue Crab Quiche**, roasted red peppers, caramelized onions, asparagus, Gruyère, Parmesan, garden rocket salad 14

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***, GVG pizza sauce, applewood smoked bacon, scrambled eggs, caramelized onions, smoked Gouda, GVG hashbrowns, 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 red peppers, butternut squash, red onion, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19

▲ **Grilled Chicken Salad**, mixed greens, blueberries, toasted pecans, pickled red onions, feta, honey-apple vinaigrette 15

▲ **Mediterranean Shrimp Salad**, garden rocket, cucumber, dried apricots, goat cheese, zesty pumpkin seeds, ginger-apricot vinaigrette 16

▲ **Grilled Tuna Salad***, romaine, Kalamata olives, hard-boiled egg, crispy capers, sweet drop peppers, avocado, garlic-oregano 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, blue crab beurre blanc 19

▲ **Balsamic Braised Cabbage**, celeriac purée, baby carrots, balsamic reduction, feta 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

▲ **Wood-Fire Grilled Filet Mignon***, brown mustard emulsion, mashed potatoes, wilted greens 36

▲ **Bolognese Flatbread**, beef & sweet Italian sausage tomato ragout, mozzarella, Parmesan, basil 16

▲ **Caramelized Onion Flatbread**, fig jam, walnuts, gorgonzola, garden rocket 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.*

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