



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***, caponata, wilted greens, pomegranate glaze 18

▲ **Housemade Vanilla Scones**, grapefruit curd, whipped cream 12

▲ **Espresso Chai Coffee Cakes**, black tea glaze 10

▲ **Mediterranean Tapas**, ginger & fenugreek marinated chicken skewers, Basque beef meatballs, traditional hummus, shrimp al Ajillo, caponata, peppadew dip, grilled pita 22

▲ **Short Rib Sliders**, harissa, fontina, truffled fries, Parmesan-lime aioli 16

Potato Leek Soup, chive oil 5/6

Soup for Today, Market Price

B R U N C H

▲ **Braised Lamb Shakshuka***, polenta, tomato ragout, sunny side-up eggs, feta, cilantro, crostini 16

▲ **Rustic French Toast**, apple-thyme compote, whipped cream 14

Toad in the Hole*, two eggs fried in brioche toast, sweet Italian sausage & charred tomato compote, GVG hashbrowns 15

▲ **Giacamo's Italian Sausage Quiche**, wild mushrooms, caramelized onions, roasted red peppers, rosemary, Parmesan, garden rocket salad 15

▲ **Iberian Zorongollo**, grilled pita, roasted red pepper & tomato ragout, capers, anchovies, thyme, hard-boiled eggs 16

Chorizo Scramble, housemade chorizo, scrambled eggs, cilantro, avocado, feta, harissa, GVG hashbrowns 16

Eggs Benedict*, toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns 15

GVG Breakfast, scrambled eggs, applewood-smoked bacon, polenta, GVG hashbrowns 15

Avocado Ciabatta Toasts*, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 15

L U N C H

▲ **Warm Farro Salmon Salad***, roasted cauliflower, blistered peppadews, wild mushrooms, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 20

▲ **Grilled Chicken Salad**, garden rocket, fennel, apple, feta, candied walnuts, apple cider vinaigrette 15

▲ **Shrimp Salad**, spinach, butternut squash, pecans, goat cheese, candied pancetta vinaigrette 16

▲ **Braised Lamb Plate**, spiced saffron yogurt, Greek lemon rice, turmeric onions, mint, cilantro, harissa, grilled pita 22

Parmesan Crusted Chicken, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 18

▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetable, garden rocket pesto 20

▲ **Chermoula Roasted Eggplant**, Greek lemon rice, Aleppo cabbage salad, cilantro lime crema 18

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*) 15

▲ **Wood-Fire Grilled Filet Mignon***, mashed potatoes, wilted greens, salsa verde butter 37

▲ **Braised Lamb Flatbread**, spiced saffron yogurt, turmeric onions, roasted red peppers, Parmesan, mozzarella, mint, cilantro 16

▲ **Cauliflower & Wild Mushroom Flatbread**, olive oil, roasted garlic, caramelized onions, fontina, garden rocket pesto 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.

E M P L O Y E E T R U S T O W N E D !