



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 15

Rustic French Toast, caramelized pumpkin reduction, cinnamon whipped cream 14

Giacomo's Ham & Gruyère Omelet, mushrooms, green onions, GVG hashbrowns 14

Avocado Ciabatta Toasts*, roasted tomatoes, poached eggs, hollandaise,
GVG hashbrowns 15

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

Steel Cut Oats, pecans, brown sugar 8

Housemade Vanilla Scones, lemon curd, whipped cream 12

Espresso Chai Coffee Cakes, black tea glaze 10

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

Giacomo's Italian Sausage Quiche, wild mushrooms, caramelized onions, roasted red peppers,
rosemary, Parmesan, GVG hashbrowns 15

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

A L A C A R T E

Bagel 5
cream cheese

Cereal Selection 5
(please ask your server)

Croissant 5
butter & preserves

Greek Yogurt 7
housemade granola

Whole Fruit 3
apple, orange, banana

Sliced Fruit 4

Berries 6

Grits 4

Sausage Links 5

Turkey Sausage 5

Applewood-Smoked Bacon 5

Breads 4
white, wheat, rye, english muffin, gluten-free

*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 !