



BRUNCH

SMALL PLATES

Blue Crab & Spinach Dip, lavosh 16

Truffled Fries, Parmesan-lime aioli 9

▲ **Zesty Pumpkin Seed Crusted Ahi Tuna***, cauliflower purée, wilted greens, pomegranate glaze 18

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

Espresso Chai Coffee Cakes, black tea glaze 10

▲ **Mediterranean Tapas**, lemon-rosemary chicken skewers, traditional hummus, lamb cigars, shrimp saganaki, blistered shishito peppers, Giacomo's Italian sausage, grilled pita 22

▲ **Short Rib Sliders**, spiced saffron yogurt, feta, truffled fries, Parmesan-lime aioli 16

Potato Leek Soup, chive oil 5/6

Soup for Today, Market Price

BRUNCH

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

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

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

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

▲ **Aleppo Marinated Mushroom Toast**, rustic focaccia, Boursin, caramelized onions, poached eggs, hollandaise, GVG hashbrowns 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

LUNCH

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

▲ **Grilled Chicken Salad**, baby kale, zesty pumpkin seeds, green beans, red bell pepper, Manchego, sun-dried tomato vinaigrette 15

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

▲ **Za'atar Dusted Cauliflower Steak**, Greek lemon rice, wilted greens, cilantro-lime crema, ricotta 18

Braised Lamb Plate, spiced saffron yogurt, Greek lemon rice, turmeric spiced onions, mint, cilantro, harissa, seasonal vegetable 20

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

Pecan Crusted Trout, polenta, seasonal vegetable, lemon beurre blanc 18

▲ **Wood-Fire Grilled Filet Mignon***, mashed potatoes, asparagus, mushroom & green peppercorn cream 37

Roasted Chicken Salad Croissant, hand-cut fries 14

Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 15

▲ **Housemade Chorizo Flatbread**, GVG pizza sauce, piquillo peppers, poblano pepper, Manchego, mozzarella, cilantro 16

▲ **Caramelized Onion & Roasted Red Pepper Flatbread**, guindilla pepper pesto, feta, zesty pumpkin seeds, Parmesan, cilantro-lime crema, 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.

EMPLOYEE TRUST OWNED!