



D I N N E R

S M A L L P L A T E S

▲ Calamari, tomato-chili compote 14

Blue Crab & Spinach Dip, lavosh 16

Truffled Fries, Parmesan-lime aioli 9

▲ Blistered Shishito Peppers, sea salt 14

Basque Beef Meatballs, pine nuts, wilted greens, spiced saffron yogurt, crostini 15

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

▲ Wood-Fire Baked Shrimp Saganaki, tomato-pepper ragout, Kalamata olives, feta, mint, crostini 16

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

S O U P S & S A L A D S

▲ Simple Tossed Salad, green beans, carrot, five herb buttermilk 6

Caesar Salad, romaine, croutons, Parmesan crisps 9

Spinach Salad, butternut squash, pecans, goat cheese, candied pancetta vinaigrette 10

Gorgonzola Salad, garden rocket, candied walnuts, candied pancetta 9

Potato Leek Soup, chive oil 5/6

Soup for Today, Market Price

S A N D W I C H E S & F L A T B R E A D S

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

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

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

▲ Caramelized Onion & Roasted Red Pepper Flatbread, guindilla pepper pesto, feta, zesty pumpkin seeds, Parmesan, cilantro lime crema, garden rocket 15

E N T R É E S

▲ Za'atar Dusted Cauliflower Steak, cilantro-lime crema, ricotta, Greek lemon rice, wilted greens 25

▲ Pasta Bolognese, beef & sweet Italian sausage tomato ragout, gemelli pasta, Parmesan, basil 29

▲ Rotisserie Chicken, harissa, Greek lemon rice, asparagus 26

Parmesan Crusted Chicken, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 27

▲ Fennel Dusted Pan Seared Grouper, lemon-basil emulsion, polenta, wilted greens 34

Today's Chef Selection, (*please ask your server*) Market Price

Wood-Fire Grilled NY Strip*, 'Nduja sausage emulsion, Greek roasted potatoes, seasonal vegetable 36

Wood-Fire Grilled Salmon*, garden rocket pesto, polenta, seasonal vegetable 30

Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 28

▲ Pan-Seared Scallops, pomegranate glaze, tumeric onions, cauliflower puree, wilted greens 37

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

▲ Root Beer Braised Beef Short Ribs, root beer jus, mashed potatoes, wilted greens 34

▲ 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 !