



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, cinnamon sugar, cream cheese glaze 14

Giacomo's Ham & Gruyère Omelet, mushrooms, green onions, GVG hashbrowns 15

Avocado Ciabatta Toasts*, roasted tomatoes, poached eggs, hollandaise,
GVG hashbrowns 16

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

Lemon Cream Cheese Coffee Cakes, lemon glaze 11

Crab Cake Benedict*, wilted greens, poached eggs, hollandaise, GVG hashbrowns 19

Applewood Smoked Bacon Quiche, caramelized onions, sweet potato, rosemary,
smoked gouda, Parmesan, GVG hashbrowns 15

Polenta Bolognese*, wilted greens, beef & sweet Italian sausage tomato ragout,
poached eggs, Parmesan, chives 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 !