



## B R U N C H

### S M A L L P L A T E S

**Blue Crab & Spinach Dip**, lavosh 17

**Truffled Fries**, Parmesan-lime aioli 11

▲ **Panko Crusted Ahi Tuna\***, traditional hummus, wilted greens, blood-orange tarragon glaze 19

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

▲ **Carrot Coffee Cakes**, cream cheese glaze, candied walnuts 11

▲ **Mediterranean Tapas**, Giacomo's Italian sausage, baba ghanoush, hummus & sumac lamb, marinated Castelvetrano olives, za'atar & harissa chicken skewers, Sicilian meatballs, grilled pita 24

▲ **Short Rib Sliders**, blackberry glaze, whipped ricotta, truffled fries, Parmesan-lime aioli 17

**Potato Leek Soup**, chive oil 5/7

**Soup for Today**, Market Price

## B R U N C H

▲ **Housemade Pancetta Quiche**, asparagus, caramelized onions, mint, goat cheese, Parmesan, garden rocket salad 15

▲ **GVG "Reuben" Benedict\***, rustic pumpernickel, zesty Russian dressing, Giacomo's corned beef & pastrami, sauerkraut, Gruyère, poached eggs, hollandaise, GVG hashbrowns 18

▲ **Shakshuka Flatbread\***, GVG pizza sauce, housemade chorizo, roasted red peppers, feta, dill, sunny-side up egg 15

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

**Smoked Salmon Pita\***, sweet drop pepper cream cheese, cucumber-caper relish, pickled red onions, sunny-side up egg 15

▲ **Rustic French Toast**, maple blackberry compote, whipped cream 14

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

**Avocado Ciabatta Toasts\***, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 16

▲ **Pili Pili Eggs\***, tomato-chili compote, polenta, garlic confit, poblano pepper, sunny-side up eggs, cilantro, crostini 17

## L U N C H

▲ **Warm Farro Salmon Salad\***, green onions, asparagus, fava beans, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 21

▲ **Grilled Chicken Salad**, romaine, carrot, celery, pepperoncini, Castelvetrano olives, Manchego, garlic-oregano vinaigrette 15

▲ **Mediterranean Shrimp Tabbouleh Salad**, garden rocket, farro, citrus zest, green onions, cherry tomatoes, mint, parsley, sweet drop peppers, feta, lemon vinaigrette 17

▲ **Braised Leg of Lamb Plate**, Greek roasted potatoes, rosemary-mint peas & caramelized onions, port wine demi, grilled pita 21

▲ **Wood-Fire Grilled Filet Mignon\***, mashed potatoes, wilted greens, horseradish gremolata 38

▲ **Eggplant Milanese**, tomato orzo, Italian carrot salad, preserved lemon 18

▲ **Wood-Fire Grilled Salmon\***, polenta, seasonal vegetable, blood-orange tarragon glaze 21

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

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

**Roasted Chicken Salad Croissant**, hand-cut fries 15

**Darn Good Burger\***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 16

▲ **Soppresata Flatbread**, GVG pizza sauce, artichokes, Castelvetrano olives, capers, mozzarella, Parmesan, oregano, basil 17

▲ **Spanakopita Flatbread**, whipped ricotta & spinach, green onions, feta, dill, parsley 16

### ▲ 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.