



D I N N E R

S M A L L P L A T E S

- ▲ Calamari, Aleppo chili aioli 15
- Blue Crab & Spinach Dip, lavosh 17
- Truffled Fries, Parmesan-lime aioli 11
- ▲ Mediterranean Beef Meatballs, traditional hummus, zhoug emulsion, pistachios, grilled pita 18
 - ▲ Cacio e Pepe Potato Croquettes, Parmesan-lime aioli 14
 - ▲ Za'atar Spiced Crispy Cauliflower, chive oil, pistachios 16
 - ▲ Panko Crusted Ahi Tuna*, traditional hummus, wilted greens
crispy halloumi, tahini-mint dressing 19
- ▲ Mediterranean Tapas, traditional hummus, Mediterranean beef meatballs, chicken souvlaki
cacio e pepe potato croquettes, Portuguese sausage, crispy artichoke hearts, grilled pita 24

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

- Potato Leek Soup, chive oil 5/7
- Soup for Today, Market Price
- ▲ Simple Tossed Salad, cucumber, carrot, 5 herb buttermilk 8
- Caesar Salad, romaine, croutons, Parmesan crisps 10
- ▲ Mediterranean Salad, garden rocket, Turkish rice pilaf
cherry tomatoes, feta, tahini-mint dressing 11
- Gorgonzola Salad, garden rocket, walnuts, candied pancetta 10

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

- ▲ Short Rib Sliders, salsa brava, Manchego, truffled fries, Parmesan-lime aioli 17
- Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 16
- ▲ Portuguese Sausage Flatbread, GVG pizza sauce, caramelized onions
roasted red peppers, mozzarella, smoked paprika, Manchego 17
- ▲ Aegean Coast Flatbread, whipped feta, roasted zucchini, marinated artichoke hearts
Kalamata olives, pickled shallots, mozzarella, toasted pistachios, dill 16

E N T R É E S

- ▲ Blackened Cauliflower Steak, roasted root vegetables, asparagus orzotto
whipped ricotta, macadamia nut pesto 26
- ▲ GVG Paella, saffron rice, rotisserie chicken, Portuguese sausage, shrimp, mussels, cilantro, crostini 34
- Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 29
- ▲ Wood-Fire Baked Za'atar Scottish Salmon, zhoug emulsion, polenta, asparagus 39
- Parmesan Crusted Chicken, lemon-garlic sauce, herb goat cheese, fried capers
mashed potatoes, seasonal vegetable 28
- ▲ Mediterranean Shrimp Linguine, saffron-preserved lemon cream
cherry tomatoes, Kalamata olives, capers, Aleppo chili 34
- Today's Chef Selection, (*please ask your server*) Market Price
- ▲ Pan-Seared Scallops, pistachio-dukkah dusted
charred blood orange brown butter, saffron-fennel purée, wilted greens 38
- ▲ Rotisserie Chicken, za'atar salsa verde, Greek roasted potatoes, asparagus 27
- ▲ Wood-Fire Grilled Salmon*, mustard-dill beurre blanc, polenta, seasonal vegetable 32
- Tuscan Braised Beef Short Ribs, Marsala & Parmesan-tomato ragout, mashed potatoes, wilted greens 34
- ▲ Wood-Fire Grilled Filet Mignon*, za'atar salsa verde butter, mashed potatoes, wilted greens 38

▲ 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.