



BRUNCH

SMALL PLATES

- Blue Crab & Spinach Dip**, lavosh 17
- Truffled Fries**, Parmesan-lime aioli 11
- ▲ **Housemade Vanilla Scones**, pomegranate curd, whipped cream 12
- ▲ **Almond-Cardamom Coffee Cakes**, ginger glaze 11
- ▲ **Panko Crusted Ahi Tuna***, traditional hummus, wilted greens
crispy halloumi, tahini-mint dressing 19
- ▲ **Za'atar Spiced Crispy Cauliflower**, chive oil, pistachios 16
- ▲ **Short Rib Sliders**, salsa brava, Manchego, truffled fries, Parmesan-lime aioli 17
- ▲ **Mediterranean Tapas**, traditional hummus, Mediterranean beef meatballs, chicken souvlaki
cacio e pepe potato croquettes, Portuguese sausage, crispy artichoke hearts, grilled pita 24
- Potato Leek Soup**, chive oil 5/7
- Soup for Today**, Market Price

BRUNCH

- ▲ **Blue Crab Quiche**, roasted red peppers, caramelized onions, asparagus, Gruyère, Parmesan, garden rocket salad 15
- ▲ **Rustic French Toast**, brown butter fig syrup, walnuts 14
- ▲ **Avocado Ciabatta Toasts***, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 16
- ▲ **Roasted Mushroom Toast***, focaccia, whipped feta, caramelized onions
poached eggs, hollandaise, GVG hashbrowns 15
- GVG Breakfast**, scrambled eggs, applewood-smoked bacon, polenta, GVG hashbrowns 15
- Eggs Benedict***, toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns 15
- ▲ **Shakshuka***, polenta, Italian sausage-tomato ragout, sunny-side up egg, Aleppo chili aioli, crostini 15
- ▲ **Breakfast Flatbread***, GVG pizza sauce, applewood-smoked bacon, green onions
GVG hashbrowns, smoked Gouda, sunny-side up egg, hollandaise 15

LUNCH

- ▲ **Warm Farro Salmon Salad***, cherry tomatoes, cucumber, red bell pepper
mint, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 21
- ▲ **Grilled Chicken Salad**, mixed greens, figs, cucumber, halloumi, zesty pumpkin seeds
mint, garlic-oregano vinaigrette 15
- ▲ **Mediterranean Shrimp Salad**, garden rocket, Turkish rice pilaf
cherry tomatoes, feta, tahini-mint dressing 17
- Roasted Chicken Salad Croissant**, hand-cut fries 15
- Darn Good Burger***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 16
- ▲ **Chicken Souvlaki**, Mediterranean salad, traditional hummus, grilled pita, salsa brava 21
- ▲ **Wood-Fire Grilled Filet Mignon***, mashed potatoes, wilted greens, za'atar salsa verde butter 38
- ▲ **Blackened Cauliflower Steak**, roasted root vegetables, asparagus orzotto, whipped ricotta, macadamia nut pesto 18
- ▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetable, mustard-dill beurre blanc 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
- ▲ **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

▲ 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 !