BREAKFAST

Housemade Vanilla Scones, lemon curd, whipped cream 12

Apple Coffee Cakes, cinnamon glaze 11

Steel Cut Oats, pecans, brown sugar 8

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

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

Rustic French Toast, warm brown sugar-cinnamon syrup 15

Smoked Salmon Pita*, tzatziki, capers, roasted tomatoes
garden rocket, scrambled eggs 18

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

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

Polenta Bolognese*, wilted greens, beef & sweet Italian sausage
tomato ragout, poached eggs, Parmesan, chives 15

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

SIDES

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 foodborne illness, especially if you have certain medical conditions.*

EMPLOYEE TRUST OWNED!