BRUNCH

SMALL PLATES

Blue Crab & Spinach Dip, lavosh 17

Truffled Fries, Parmesan-lime aïoli 11

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

▲**Apple Coffee Cakes,** cinnamon glaze 11

▲**Panko Crusted Ahi Tuna*,** cauliflower purée, wilted greens, harissa 19

▲**Za'atar Spiced Crispy Cauliflower,** pomegranate glaze, pistachios 16

▲**Short Rib Sliders,** Gorgonzola, crispy onions, truffled fries, Parmesan-lime aïoli 17

▲**Mediterranean Tapas,** traditional hummus, dolmades, Greek lamb meatballs
goat cheese & prosciutto croquettes, whipped feta & olives, harissa chicken skewers, grilled pita 24

Potato Leek Soup, chive oil 5/7

Soup for Today, Market Price

BRUNCH

▲**Applewood-Smoked Bacon Quiche,** caramelized onions, sweet potato, rosemary
smoked Gouda, Parmesan, garden rocket salad 15

▲**Rustic French Toast,** warm brown sugar-cinnamon syrup 15

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

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

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

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

▲**Eggs O.Henry*,** rustic focaccia, Gorgonzola, garlic-marinated shaved ribeye
poached eggs, hollandaise, GVG hashbrowns 18

LUNCH

▲**Warm Farro Salmon Salad*,** garden rocket, roasted root vegetables
cauliflower, pine nuts, feta, garlic-oregano vinaigrette 21

▲**Grilled Chicken Winter Panzanella Salad,** mixed greens, golden beets, fennel
mandarin oranges, herb croutons, orange-ginger vinaigrette 15

▲**Mediterranean Shrimp Salad,** garden rocket, avocado, roasted cauliflower
toasted almonds, feta, lemon vinaigrette 17

Roasted Chicken Salad Croissant, hand-cut fries 15

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

▲**Wood-Fire Grilled Filet Mignon*,** mashed potatoes, wilted greens, garlic-herb butter 39

▲**Blackened Cauliflower Steak,** roasted root vegetables, spanakorizo
whipped ricotta, macadamia nut pesto 18

▲**Wood-Fire Grilled Salmon*,** polenta, seasonal vegetable, sherry-thyme butter 21

Parmesan Crusted Chicken, mashed potatoes, seasonal vegetable, herb goat cheese
fried capers, lemon-garlic sauce 19

Pecan Crusted Trout, polenta, wilted greens, lemon beurre blanc 18

▲**Shaved Ribeye Flatbread,** GVG pizza sauce, roasted red peppers
caramelized onions, mozzarella, Parmesan, horseradish crema 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 foodborne illness, especially if you have certain medical conditions.*

EMPLOYEE TRUST OWNED!