DINNER

SMALL PLATES

▲**Calamari,** tomato-cipollini onion aïoli 15

Blue Crab & Spinach Dip, lavosh 17

Truffled Fries, Parmesan-lime aïoli 11

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

▲**Greek Lamb Meatballs,** tzatziki, feta, mint, grilled pita 18

▲**Goat Cheese & Prosciutto Croquettes,** Parmesan-lime aïoli 14

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

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

SOUPS & SALADS

Potato Leek Soup, chive oil 5/7

Soup for Today, Market Price

▲**Simple Tossed Salad,** mixed greens, cucumber, carrot, five herb buttermilk 8

Caesar Salad, romaine, croutons, Parmesan crisps 10

▲**Mediterranean Salad,** garden rocket, avocado, roasted cauliflower
toasted almonds, feta, lemon vinaigrette 11

Gorgonzola Salad, garden rocket, walnuts, candied pancetta 10

SANDWICHES & FLATBREADS

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

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

▲**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

ENTRÉES

▲**Blackened Cauliflower Steak,** whipped ricotta, macadamia nut pesto
roasted root vegetables, spanakorizo 26

▲**Root Beer Braised Beef Short Ribs,** root beer jus, mashed potatoes, wilted greens 35

Pecan Crusted Trout, lemon beurre blanc, polenta, wilted greens 29

Parmesan Crusted Chicken, lemon-garlic sauce, herb goat cheese, fried capers
mashed potatoes, seasonal vegetable 28

▲**Pasta Bolognese,** beef & sweet Italian sausage tomato ragout, gemelli, Parmesan, basil pesto 30

Today's Chef Selection, *(please ask your server)* Market Price

▲**Rotisserie Chicken,** harissa, Greek roasted potatoes, seasonal vegetable 27

▲**Pan-Seared Scallops,** Aleppo-citrus dusted, lemony salsa verde, spanakorizo, wilted greens 39

▲**Wood-Fire Grilled Salmon*,** sherry-thyme butter, polenta, seasonal vegetable 32

▲**Bone-In Braised Pork Shank,** Greek jus, polenta, roasted root vegetables 38

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

▲**Rosemary Dusted Rotisserie Prime Rib*,** au jus, horseradish crema, mashed potatoes, seasonal vegetable 39
(limited availability)

▲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!