

BREAKFAST MENU

ENTRÉES

GVG Breakfast, scrambled eggs, applewood-smoked bacon, polenta, GVG hashbrowns 12.95

Rustic French Toast, candied pecans, cinnamon sugar, cream cheese glaze 12.95

Short Rib Hash, poached eggs, GVG hashbrowns, roasted red pepper, hollandaise 14.95

Giacomo's Ham & Gruyère Omelet, mushrooms, onion, GVG hashbrowns 13.95

Avocado Ciabatta Toasts*, roasted tomato, poached eggs, hollandaise, GVG hashbrowns 13.95

Eggs Benedict*, toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns 12.95

Steel Cut Oats, pecans, brown sugar 7.95

Lemon Coffee Cake, cream cheese swirl, streusel, lemon glaze 9.95

Chorizo Scramble, housemade chorizo, scrambled eggs, cilantro, avocado, feta, salsa verde, GVG hashbrowns 14.95

▲ Chorizo & Roasted Cauliflower Quiche,

caramelized onions, Manchego, parmesan, GVG hash browns 12.95

Roasted Mushroom Toast*, pumpernickel, Boursin, caramelized onion, fried egg, hollandaise, GVG hashbrowns 13.95

A LA CARTE

Bagel 2.95

cream cheese

Cereal 4.95 (Fruit Loops, Special K, Raisin Bran, Cheerios)

Croissant 3.95

butter & preserves

Greek Yogurt 6.95

housemade granola

Whole Fruit 2.95

apple, orange, banana

Sliced Fruit 3.95

Berries 4.95

Grits 3.95

Sausage Links 3.95

Turkey Sausage 4.95

Breads 2.95

white, wheat, rye, english muffin, gluten-free

Applewood-Smoked Bacon 3.95

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.