



D I N N E R

S M A L L P L A T E S

- ▲ Calamari, mojo verde 13
- Blue Crab & Spinach Dip, lavosh 16
- Truffled Fries, Parmesan-lime aioli 9
- ▲ Sicilian Meatballs, tomato-chili compote, Parmesan, crostini 15
- ▲ Local Strawberry Bruschetta, honey-whipped goat cheese, fresh basil, balsamic glaze 13
- ▲ Wood-Fire Baked Shrimp, al ajillo, garlic, olive oil, chili pepper, crostini 16
- ▲ Panko Crusted Ahi Tuna*, caponata, wilted greens, pomegranate glaze 17
- ▲ Mediterranean Tapas, traditional hummus, caponata, Sicilian meatballs, harissa chicken skewers, shrimp al ajillo, Italian sausage, grilled pita 20

S O U P S A N D S A L A D S

- ▲ Simple Tossed Salad, cucumber, local strawberries, 5 herb buttermilk 6
- Caesar Salad, romaine, croutons, Parmesan crisps 7
- ▲ Mediterranean Salad, garden rocket, mango, peppadew peppers, cucumber, feta, mango vinaigrette 10
- Gorgonzola Salad, garden rocket, candied walnuts, candied pancetta 9
- Potato Leek Soup, chive oil 5/6
- Soup for Today, Market Price

S A N D W I C H E S A N D F L A T B R E A D S

- ▲ Short Rib Sliders, pomegranate glaze, gorgonzola, truffled fries, Parmesan-lime aioli 15
- Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- ▲ Sicilian Beef Flatbread, GVG pizza sauce, caramelized onions, peppadew peppers, mozzarella, Parmesan, garden rocket 16
- ▲ Grilled Peach Flatbread, olive oil, red onion, gorgonzola, candied walnuts, balsamic glaze, fresh basil 15

E N T R É E S

- ▲ Linguine alle Vongole, little neck clams, house-made chorizo, garlic, parsley, chili pepper, peppadew peppers, white wine 30
- ▲ Vegetable Lentil Cakes, harissa, feta, strawberry salad, asparagus 24
- ▲ Wood-Fire Baked Duck Breast, Calabrian chili & onion emulsion, polenta, asparagus 33
- ▲ Wood-Fire Grilled Salmon*, Sherry thyme butter, polenta, seasonal vegetable 29
- Parmesan Crusted Chicken, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 26
- ▲ Pan-Seared Scallops, sweet drop peppers, pistachios, pomegranate glaze, saffron rice, wilted greens 37
- Today's Chef Selection, (*please ask your server*) Market Price
- ▲ Wood-Fire Grilled Pork Chop, jalapeno mango amba, saffron rice, seasonal vegetable 32
- Baked Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 28
- ▲ Wood-Fire Grilled Filet Mignon*, citrus gremolata, mashed potatoes, wilted greens 36
- ▲ Rotisserie Chicken, mojo verde, Greek roasted potatoes, seasonal vegetable 25
- ▲ Madeira Thyme Braised Short Ribs, Madeira jus, mashed potatoes, wilted greens 34

▲ 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.