



LUNCH

SMALL PLATES

- ▲ 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, 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
- ▲ Short Rib Sliders, pomegranate glaze, gorgonzola, truffled fries, Parmesan-lime aioli 15

SOUPS AND SALADS

- ▲ Warm Farro Salmon Salad*, blistered cherry tomato, corn, zucchini, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ Grilled Tuna Salad*, mixed greens, avocado, watermelon radish, goat cheese, mojo verde 17
- ▲ Mediterranean Shrimp Salad, garden rocket, mango, peppadew peppers, cucumber, feta, mango vinaigrette 16
- ▲ Grilled Chicken Salad, spinach, local strawberries, blueberries, toasted pecans, goat cheese, lemon vinaigrette 15
- Peasant Chicken Salad, romaine, artichokes, Kalamata olives, sun-dried tomatoes, capers, herb croutons, sun-dried tomato vinaigrette 14
- Potato Leek Soup, chive oil 5/6
- Soup for Today, Market Price

SANDWICHES AND FLATBREADS

- Roasted Chicken Salad Croissant, hand-cut fries 13
- ▲ Crab Cake Sandwich, harissa aioli, leaf lettuce, red onion, hand-cut fries 17
- Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- Crispy Chicken & Bacon Sandwich, focaccia, Gruyère, garden rocket, tomato-cipollini onion aioli, hand-cut fries 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

ENTRÉES

- ▲ Linguine alle Vongole, little neck clams, house-made chorizo, garlic, parsley, chili pepper, peppadew peppers, white wine 17
- ▲ Crab Cakes, Mediterranean salad, traditional hummus, grilled pita 20
- Today's Chef Selection, (*please ask your server*) Market Price
- ▲ Beef Tenderloin Tips*, mashed potatoes, seasonal vegetable, Madeira jus 17
- ▲ Vegetable Lentil Cakes, strawberry salad, asparagus, harissa, feta 17
- ▲ Wood-Fire Grilled Salmon*, polenta, seasonal vegetable, Sherry thyme butter 19
- ▲ House-Made Chorizo Quiche, blistered cherry tomato, corn, zucchini, Manchego, garden rocket salad 13
- Parmesan Crusted Chicken, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- Baked Pecan Crusted Trout, polenta, seasonal vegetable, lemon beurre blanc 18

▲ 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.