



## B R U N C H

### S M A L L P L A T E S

- Blue Crab & Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Panko Crusted Ahi Tuna\***, creamy corn, wilted greens, chive oil 17
- ▲ **Housemade Vanilla Scones**, lime curd, whipped cream 11
- ▲ **Raspberry Lemon Coffee Cakes**, lemon glaze 10
- ▲ **Mediterranean Tapas**, avocado hummus, Iberico chorizo, pan con tomate, Turkish meatballs, mojo verde chicken skewers, corn succotash, grilled pita 20
- ▲ **Short Rib Sliders**, labneh, pickled red onions, truffled fries, Parmesan-lime aioli 15
- Potato Leek Soup**, chive oil 5/6
- Soup for Today**, Market Price

## B R U N C H

- ▲ **Rustic French Toast**, warm berry compote, savory labneh 14
- Toad In The Hole**, two eggs fried in brioche toast, Italian sausage & tomato compote, GVG hashbrowns 15
- ▲ **Applewood-Smoked Bacon Quiche**, heirloom tomatoes, poblano pepper, basil, green onion, aged cheddar, Parmesan, garden rocket salad 13
- ▲ **Shaved Beef Benedict\***, toasted challah bun, poached eggs, hollandaise, GVG hashbrowns 17
- ▲ **Smoked Salmon Toasts**, charred leek Boursin, fried capers, red onion, hard-boiled egg, dill, GVG hashbrowns 14
- Avocado Ciabatta Toasts\***, roasted tomatoes, poached eggs, hollandaise, garden rocket salad 14
- ▲ **Breakfast Flatbread**, GVG pizza sauce, applewood-smoked bacon, green onion, smoked gouda, GVG hashbrowns, sunny side-up egg, hollandaise 14
- Eggs Benedict\***, toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns 14
- GVG Breakfast**, scrambled eggs, applewood-smoked bacon, polenta, GVG hashbrowns 13

## L U N C H

- ▲ **Warm Farro Salmon Salad\***, local heirloom tomatoes, corn, fava beans, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ **Grilled Chicken Cobb Salad**, romaine, hard-boiled egg, candied pancetta, roasted tomatoes, avocado, Parmesan crisps, Gorgonzola dressing 15
- ▲ **Mediterranean Shrimp Salad**, garden rocket, cucumber, rosemary walnuts, grilled peaches, goat cheese, lemon-tahini vinaigrette 16
- ▲ **Za'atar Spiced Salmon Plate**, local heirloom tomatoes, feta, avocado hummus, basil pesto, grilled pita 22
- Parmesan Crusted Chicken**, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- ▲ **Wood-Fire Grilled Salmon\***, polenta, seasonal vegetable, heirloom tomato bruschetta, balsamic glaze 19
- ▲ **Israeli Couscous Stuffed Red Peppers**, onions, carrots, garlic, smoked tomatoes, labneh, wilted greens, harissa 17
- Baked Pecan Crusted Trout**, polenta, seasonal vegetable, lemon beurre blanc 18
- Roasted Chicken Salad Croissant**, hand-cut fries 13
- Darn Good Burger\***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- ▲ **Heirloom Tomato Flatbread**, GVG pizza sauce, applewood-smoked bacon, fresh mozzarella, basil, Parmesan 16
- ▲ **White Flatbread**, charred leek Boursin, roasted corn, pickled red onions, fresh mozzarella, Parmesan, garden rocket 15

### ▲ 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.*