



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

▲ **Turkish Meatballs**, labneh, honey, rosemary walnuts, grilled pita 15

▲ **Heirloom Tomatoes**, avocado hummus, sea salt, cracked black pepper, feta, basil pesto, crostini 13

▲ **Caramelized Watermelon**, pickled red onions, feta, chive oil, mint 13

▲ **Panko Crusted Ahi Tuna***, creamy corn, wilted greens, chive oil 17

▲ **Mediterranean Tapas**, avocado hummus, Iberico chorizo, pan con tomate, Turkish meatballs, mojo verde chicken skewers, corn succotash, grilled pita 20

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

▲ **Simple Tossed Salad**, corn, local heirloom tomatoes, five herb buttermilk 6

Caesar Salad, romaine, croutons, Parmesan crisps 7

▲ **Mediterranean Salad**, garden rocket, cucumber, rosemary walnuts, grilled peaches, goat cheese, lemon-tahini 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**, labneh, pickled red onions, truffled fries, Parmesan-lime aioli 15

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

E N T R É E S

▲ **Pan-Seared Blackened Grouper**, mojo verde, Israeli couscous, wilted greens 30

▲ **Israeli Couscous Stuffed Red Peppers**, onions, carrots, garlic, smoked tomatoes, labneh, wilted greens, harissa 24

▲ **Garlic & Herb Marinated Iberico Pork Skirt Steak**, bravas salsa, Parmesan-lime aioli, patatas bravas, creamy corn 37

▲ **Wood-Fire Grilled Salmon***, heirloom tomato bruschetta, balsamic glaze, polenta, seasonal vegetable 29

Parmesan Crusted Chicken, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 26

▲ **Paprika Dusted Pan-Seared Scallops**, blistered tomatoes, candied pancetta, creamy corn, wilted greens 37

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

▲ **Double Smoked-Coffee Rubbed NY Strip**, piquillo chimichurri, bravas salsa, Parmesan-lime aioli, patatas bravas, asparagus, crispy leeks 34

Baked Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 28

▲ **Wood-Fire Grilled Filet Mignon***, lemon-thyme whipped bone marrow butter, mashed potatoes, wilted greens 36

▲ **Rotisserie Chicken**, basil pesto, Greek roasted potatoes, asparagus 25

▲ **Tuscan Braised Short Ribs**, Marsala & Parmesan ragout, 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.*

G V G I S 1 0 0 % E M P L O Y E E O W N E D !