



LUNCH

SMALL PLATES

- 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
- ▲ Short Rib Sliders, labneh, pickled red onions, truffled fries, Parmesan-lime aioli 15

SOUPS AND SALADS

- ▲ Warm Farro Salmon Salad*, local heirloom tomatoes, corn, fava beans, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ Grilled Tuna Salad*, mixed greens, orange & grapefruit segments, avocado, green onion, toasted hazelnuts, mint, cilantro, white-balsamic vinaigrette 17
- ▲ Mediterranean Shrimp Salad, garden rocket, cucumber, rosemary walnuts, grilled peaches, goat cheese, lemon-tahini vinaigrette 16
- ▲ Grilled Chicken Cobb Salad, romaine, hard-boiled egg, candied pancetta, roasted tomatoes, avocado, Parmesan crisps, Gorgonzola dressing 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
- ▲ Grilled Heirloom Tomato & Aged Cheddar Sandwich, challah, hand-cut fries 14
- 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
- ▲ 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

ENTRÉES

- ▲ Beef Tenderloin Tips*, mashed potatoes, seasonal vegetables, Marsala & Parmesan-tomato ragout 17
- ▲ Israeli Couscous Stuffed Red Peppers, onions, carrots, garlic, smoked tomatoes, labneh, wilted greens, harissa 17
- ▲ Applewood-Smoked Bacon Quiche, heirloom tomatoes, poblano pepper, basil, green onion, aged cheddar, Parmesan, garden rocket salad 13
- ▲ Za'atar Spiced Salmon Plate, local heirloom tomatoes, feta, avocado hummus, basil pesto, grilled pita 22
- Today's Chef Selection, (*please ask your server*) Market Price
- ▲ Wood-Fire Grilled Salmon*, polenta, seasonal vegetable, heirloom tomato bruschetta, balsamic glaze 19
- 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
- ▲ Paprika Dusted Pan-Seared Scallops, creamy corn, blistered tomatoes, candied pancetta, wilted greens 25

▲ 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.*

GVG IS 100% EMPLOYEE OWNED!