



D I N N E R

S M A L L P L A T E S

Calamari, tomato-chili compote 13

Blue Crab & Spinach Dip, lavosh 16

Truffled Fries, Parmesan-lime aioli 9

▲ **Tuscan Beef Meatballs**, polenta, Aleppo marinated mushrooms, tomato-chili compote, Parmesan, grilled pita 15

Spanish Clams, chorizo, garlic, parsley, butter, crostini 15

▲ **Wood-Fire Roasted Harissa Carrots**, garlic-lemon labneh, toasted chickpeas & farro, pistachios, honey 13

▲ **Zesty Pumpkin Seed Crusted Ahi Tuna***, polenta, wilted greens, macadamia nut pesto 17

▲ **Mediterranean Tapas**, traditional hummus, lemon-rosemary chicken skewers, Tuscan beef meatballs, marinated Castelvetrano olives, za'atar dusted crispy cauliflower, wood-fire roasted harissa carrots, grilled pita 21

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

▲ **Simple Tossed Salad**, green beans, carrots, 5 herb buttermilk 6

Caesar Salad, romaine, croutons, Parmesan crisps 7

▲ **Mediterranean Salad**, mixed greens, blood orange, shaved fennel, watermelon radish, toasted almonds, goat cheese, lemon 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**, Calabrian-chili jam, herb goat cheese, truffled fries, Parmesan-lime aioli 15

Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14

▲ **Nueske's Bacon Flatbread**, GVG pizza sauce, caramelized onions, mozzarella, Parmesan, basil 16

▲ **Spanakopita Flatbread**, whipped ricotta, spinach, green onions, feta, dill, parsley 15

E N T R É E S

▲ **Baharat Spiced Pan-Seared Grouper**, pear & port agrodolce, polenta, rainbow Swiss chard 32

▲ **Wood-Fire Grilled Salmon***, sun-dried tomato emulsion, polenta, seasonal vegetable 29

▲ **Fennel Dusted Cauliflower Steak**, macadamia nut pesto, crimson lentil purée, rainbow Swiss chard 24

▲ **Wood-Fire Grilled Pork Chop**, black currant glaze, mashed potatoes, seasonal vegetable 33

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

▲ **Pan-Seared Scallops**, pomegranate molasses, candied walnuts, crimson lentil purée, rainbow Swiss chard 37

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

▲ **Pasta Bolognese**, beef & sweet Italian sausage tomato ragout, gemelli pasta, burrata, basil pesto 28

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

▲ **Wood-Fire Grilled Filet Mignon***, wild mushroom-Madeira cream, mashed potatoes, wilted greens 36

▲ **Rotisserie Chicken**, harissa, Greek roasted potatoes, asparagus 25

▲ **Root Beer Braised Short Ribs**, root beer 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.*

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