

SNACKS & SMALL PLATES

APPLEWOOD SMOKED BACON smoked guava jam, coffee salt	\$8
SWEET POTATO TATER TOTS g&v 'seasoned salt', buttermilk ranch	\$7
JAMON SERRANO CROQUETAS roasted stone fruit jam, béchamel, onion	\$6
HEIRLOOM TOMATO 'CAPRESE' florida stracciatella, pea pesto, olive oil	\$15
CARBONARA FRIES black truffle crema, bacon, grana padano <i>soft egg \$2</i>	\$12
LOCAL FISH TIRADITO* rocoto leche de tigre, sweet potato, cilantro	\$15
SHRIMP CEVICHE aji amarillo, avocado, red onion, jalapeño	\$15
WAGYU BEEF TARTARE black truffle ponzu, challah toast, egg yolk	\$15

BRUNCH PLATES

STRACCIATELLA TARTINE local artisan bread, olive oil, stone fruit jam	\$12
AVOCADO TOAST dried fresno chile, lime sesame seeds <i>add soft egg \$2</i>	\$10
THE BURGER grana padana aioli, onion jam, burgundy ketchup	\$16
HEIRLOOM TOMATO SANDWICH crispy serrano, pesto, grana padano	\$12
FRIED CHICKEN SANDWICH ranch, shredded lettuce, red onion	\$13
GRILLED SHRIMP 'PITA' cucumber yogurt, lettuce, pickled onion	\$18
BANANA JOHNNY CAKE brown butter corn bread, brown sugar, butter	\$10
COQUITO FRENCH TOAST coconut milk, cinnamon, vanilla-maple	\$12

SALADS

WATERMELON SALAD lime crema, cotija cheese, cilantro, jalapeño	\$12
G&V CAESER CHOPPED SALAD challah croutons, grana padano, black pepper <i>chicken \$5 shrimp \$7 fish \$10</i>	\$11
BIBB LETTUCE SALAD bacon, hazelnut, apple, cheddar dressing <i>chicken \$5 shrimp \$7 fish \$10</i>	\$11
GRILLED SHRIMP SALAD miso vinaigrette, carrot, cucumber, avocado	\$15

EGG PLATES

HUEVOS ROTOS soft eggs, jamon serrano, grated tomato	\$16
STONE OVEN BAKED EGGS cauliflower, roasted garlic cream, grana padano <i>cured meat \$6 truffle sauce \$4</i>	\$12
BREAKFAST SANDWICH sunny side up eggs, bacon, kuakauna cheddar <i>served with french fries</i>	\$14
CRAB CAKE BENEDICT soft poached eggs, hollandaise, g&v 'old bay'	\$19

ROSÉ

	GLASS	BOTTLE
GRAHAM BECK SPARKLING BRUT ROSÉ 2010 Robertson, South Africa	-	\$54
CHATEAU LA GORDONNE Provence, France	\$12	\$38
LISTEL GRAIN DE GRIS France	-	\$35
MASSAYA ROSÉ Bekaa Valley, Lebanon	\$10	\$38
COEUR DE ROSÉ RESERVE Cotes De Provence, France	\$13	\$46
VEUVE CLICQUOT BRUT ROSÉ Champagne, France	-	\$180

BRUNCH COCKTAILS

	GLASS	PITCHERS
BLOODY MARY sazon completa, 'frita sauce', lime	\$10	-
MIMOSA orange juice & sparkling wine	\$10	\$35
SANGRIA chablis, sauvignon blanc, passion fruit vodka fresh fruit	\$10	\$35

GROWLERS

	64 OZ
GLASS AND VINE IPA	\$35
NIGHTLIFE BREWERY BROWN	\$35

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.