



BRUNCH MENU TO SHARE

Alex's Homemade Pastry Basket **12**

Spicy Deviled Eggs, Crispy Soppresata **9**

Charcuterie & Cheese, Mustard, Nuts, Jam, Grilled Bread **18**

Mini Avocado Toasts, Radish, Pickled Chiles, Sesame Crunch **13**

PLATES

Soft Scrambled Eggs, Smoked Bacon, Crispy Potatoes, Whole Grain Toast **15**

Homemade Bagel, Smoked Salmon, Tomato, Cucumber, Red Onion, Cream Cheese **13**

Today's Omelet: Asparagus, Goat Cheese, Tomato with Crispy Potatoes and Toast **16**

GPG Crab Cake Benedict, Sunny Eggs, Spinach, English Muffin, Spicy Hollandaise **28**

Brioche French Toast, Cherry Compote, Nutella, Candied Almonds, Whipped Cream **20**

Hambone's World Famous Shrimp and Grits **26**

Decadent Smash Burger, Truffled Pecorino, Caramelized Onion, Mushrooms, Truffle Aioli **19**

Spicy Fried Chicken (Boneless) and French Fries with Jalapeno Honey **18**

SALADS

Organic Romaine Hearts, Caesar Dressing, Parmigiano, Garlicky Bread Crumbs **12**

Organic Greens, Goat Cheese, Pistachios, Green Goddess Vinaigrette **13**

Add Chicken or Shrimp **+6**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any dietary restrictions.

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DRINK MENU

COCKTAILS

BELLINI 11

Peach, Bubbles

USUAL SUSPECTS 10

Mimosa, Bloody Mary

SPRITZ OF THE DAY 12

Aperol, Mandarin, Bubbles

BOUQUET OF ROSÉ WINE

ROSÉ BUBBLES

Crémant de Bourgogne, Albert Bichot, (Pinot Noir) Beaune, FR	11/44
Prosecco Brut Rose, Jeio, Valdobbiadene, IT 2019	12/48

ROSÉ

Miraval 'Studio', (Cinsault, Grenache), Provence, FR 2019	13/104
Chateau Miraval (Syrah, Grenache), Provence, FR 2019	19/75
Space Age, (Grenache) Central Coast, CA 2018	11/44
Minuty, (Grenache, Cinsault), Côtes de Provence, FR 2019 1.5L	13/104
Jean-Luc Colombo 'Cap Bleue' (Syrah, Mourvedre), Provence, FR 2019	9/36
Esprit Gassier (Grenache, Cinsault, Syrah), Provence, FR 2019	47
Mapreco (Vinho Verde), Portugal	7/28
Amalaya (Malbec), Salto, Argentina	7/28

BEER

DRAFT

DC Brau 'In Session' Session Indian Pale Ale, Washington, DC 4.5%	8
Right Proper 'Li'l Wit' Belgium Style White Ale, Washington, DC, 5.00%	8
Atlas Beer Works 'Bullpen' Pilsner, Washington, DC, 4.70%	8

BOTTLE

Champion 'Shower Beer', Pilner, Virginia, 4.50%	7
Dogfish Head 'Super 8', Gose, Delaware, 5.30%	7
Anxo, 'Cidre Blanc', Dry Cider, Washington, DC, 6.90%	7
Erdinger Non-Alcoholic, Germany	6
White Claw Hard Seltzer, Lime, Raspberry, Clementine	7

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