



## BRUNCH MENU

### TO SHARE

Alex's Homemade Pastry Basket 12

Spicy Deviled Eggs, Crispy Soppressata 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, Citrus, 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