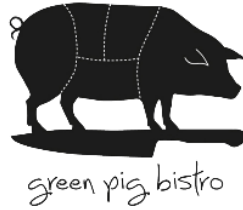


LUNCH
 Mon-Fri
 11am-2:30pm

HAPPY HOUR
 Daily
 3-5pm



BRUNCH
 Sat & Sun
 10am-2:30pm

DINNER
 Sun-Thu: 5-9pm
 Fri-Sat: 5-10pm

V - vegetarian
 GF/GS - gluten free/sensitive
 DF/DS - dairy free/sensitive

APPETIZERS

- GPB Cinnamon Rolls..... 12
with pecans & cream cheese icing
- Brunch Salad 12
frisée, bacon lardon, poached egg
- Banana Bread..... 10
- House Made Biscuit..... 4
with red pepper jelly & cream cheese
- Tracy's Deviled Eggs 11
topped with bacon
- Banana Bread..... 10
- Seasonal Berry & Yogurt
Parfait..... 7
with granola & honey

SIDES

- Toast..... 3
jewish rye | walnut raisin | white
wheat | english muffin
- Cheddar Grits..... 4
- House Made Sausage* 5
- Bacon*..... 5
- Two Eggs* 4
- Hand Cut Fries..... 6
- Two Hash Browns 4

DESSERTS

- Two-Layer Cheesecake 9
with pecans & cream cheese icing
- Pots de Crème 10
with oreo crumble crust & whipped
cream
- White Chocolate & Cherry
Bread Pudding 10
- Banana Caramel Pudding... 7
with pecan crumble
- Salted Chocolate & Toffee
Chip Cookie..... 3
ice cream cookie sandwich +5
- Warm Apple Crumble
or Pie 10/16
crumble good for 2 | pie good for 3-4

CLASSIC GPB BRUNCH

- Avocado Toast* (DF) 19
smoked salmon, fresh avocado, sunny-side egg, pickled red onion, cherry tomato, baby kale, toasted sourdough, lemon vinaigrette, side of hash brown
- American Breakfast* (GS/DS)..... 16
two eggs (your way), bacon or sausage, choice of toast, served with grits, sautéed mushrooms, & hash brown
- Shrimp & Grits* with traditional tomato sauce (GF) 15
seared shrimp, cheddar grits with andouille sausage, tomato sauce, & poached egg
- Huevos Rancheros* (GS/DS) 15
braised pulled pork, corn tortilla, black bean spread, poached egg, cheddar, salsa verde, sour cream, & cilantro
- Angry Bird* 16
deep fried chicken, waffle wedges, sausage gravy, onion jam, & maple syrup
- Steak & Eggs* (GS)..... 20
petit filet medallions, two eggs (your way), hand cut fries, & side of hollandaise

WAFFLES

- Original Stuffed*..... 19
stuffed with two eggs, bacon, cheddar cheese, topped with bacon & sunny-side egg
- Sweet Stuffed* (V)..... 16
stuffed with caramel apple, cream cheese, topped with pecan streusel, cornflakes, & caramel sauce
- Croque Madame* 21
stuffed with two eggs, ham, gruyere cheese, topped with mornay sauce & sunny-side egg
- Veggie Stuffed* (V)..... 18
stuffed with two eggs, broccoli, mushroom, cheddar cheese, topped with avocado & sunny-side egg
- GPB Waffle* (V) 14
topped with seasonal fruit compote, whipped cream, & maple syrup

BENEDICTS

- Smoked Norwegian Salmon Benedict* 17
smoked salmon, poached egg, english muffin, hollandaise, with choice of hand cut fries or house salad
- Steak & Eggs Benedict* 21
petit filet medallions, poached egg, english muffin, bearnaise, with choice of hand cut fries or house salad
- Crab Cake Benedict* 22
crab cake, poached egg, english muffin, hollandaise, with choice of hand cut fries or house salad

SIGNATURE SANDWICHES

- BLT* 14
bacon, bibb lettuce, fresh tomato, garlic aioli, with choice of hand cut fries or house salad
- Egg Sandwich* 15
bacon or sausage, folded egg, cheddar-smoked gouda, with choice of hand cut fries or house salad
- Black Angus Cheeseburger* 15
black angus beef (lynchburg, va), house made brioche bun, cheddar & smoked gouda cheese, gpb burger sauce, with hand cut fries or house salad
- Black Angus Bacon Cheeseburger* 17
black angus beef (lynchburg, va) with ground bacon, house made brioche bun, cheddar & smoked gouda cheese, bacon strips, gpb burger sauce, with hand cut fries or house salad

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illnesses*

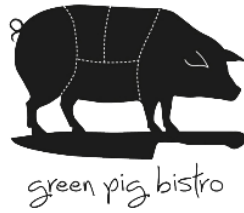
we reserve the right to add 20% service fee to any party

menu & prices subject to change

substitution kindly refused

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CRAFT & CLASSIC COCKTAILS

CLARIFIED BATCH 16

dark rum | hennessy | absinthe | cachaça | earl grey tea | pineapple
cinnamon | cloves | anise | nutmeg | lemon peel

GPB SMOKIN' OLD FASHIONED 14

hickory smoked old overholt rye | brown simple sugar | angostura bitters
orange bitters | burnt orange peel

WINTER SANGRIA 14

italian red blend | goslings dark rum | apple cider | orange juice
fresh cut apples | cinnamon | anise | maple syrup | cranberries

THE GRAPEFUL DEAD 14

kettle one grapefruit rose botanical vodka | fresh grapefruit juice
elderflower liqueur | fresh lime juice | simple sugar | peychaud's bitters

GPB MOSCOW MULE or DARK & STORMY 12

vodka | house brewed ginger beer | soda water
goslings dark rum | house brewed ginger beer | soda water

VIEUX CARRÉ 14

bulleit rye | hennessy | sweet vermouth | bénédictine d.o.m.
angostura bitters | peychaud's bitters | lemon peel | brandied cherry

THE LAST WORD 15

bombay sapphire gin | green chartreuse | luxardo
fresh lime juice | brandied cherry garnish

BEER – BOTTLES & CANS

CRANBERRY SHANDY · Funk (PA) · Sleds! 16oz. · 4.4%.....	9
DOUBLE IPA · Rocket Frog (VA) · Angry Alice 16oz. · 8.8%	12
SESSION IPA · Founders (MI) · All Day IPA · 4.7%.....	7
HEFEWEIZEN · James River (VA) · Fluvanna Fluss · 5.0%	7
IPA · Deschutes (OR) · Fresh Squeezed · 6.4%.....	8
IRISH ALE · Antietam (MD) · 1605 Red · 5.0%.....	7
KÖLSCH · Parkway (VA) · Majestic Mullet · 5.6%	7
LAGER · Smuttynose (NH) · Lager · 4.7%	7
PALE ALE · Right Proper (DC) · Raised By Wolves · 5.0%	7
PORTER · Deschutes (OR) · Black Butte Porter · 5.2%.....	8
SCOTCH ALE · Founders (MI) · Dirty Bastard · 8.5%.....	8
SOUR WEISS · Right Proper (DC) · Diamonds... · 3.8%	7
STOUT · Guinness (IRL) · Guinness Draught · 4.2%.....	9
TRIPLE · Allagash (ME) · Allgash Tripel Ale · 9.0%.....	10
WITBIER · Allagash (ME) · Fluvanna Fluss · 5.2%.....	7

NONALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Ale	3
Hibiscus Fizz (no refills)	5
Fresh Squeezed Lemonade (no refills)	5
Unsweetened Iced Tea & Iced Coffee	4
Hot Tea & Coffee	4
<i>hot tea flavors: jasmine, peppermint, earl grey, green, & english breakfast</i>	