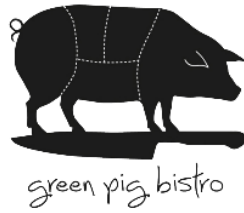


**LUNCH**  
Mon-Fri  
11am-2:30pm

**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

**SOUP**

Creamy Mushroom Bisque  
with bacon.....6/9  
GF

**APPETIZERS**

Burrata & Prosciutto de Parma  
with Grilled Ciabatta\* ..... 16

Fried Chicken Biscuit "Slider"  
with Honey & Hot Sauce\* ..... 8

Cornbread & Maple Butter .... 12  
V

Tracy's Deviled Eggs\* ..... 11  
GF | DF

Buffalo Pork Ribs\* ..... 14  
GS

Warm Lobster & Hearts of Palm  
Gratin Dip\* ..... 15

Sautéed Brussels with Bacon &  
Mushroom\* ..... 10  
GF | DF

**HAND MADE PASTA**

Cavatelli with Italian Meatballs\* (can be made vegetarian/pescatarian) ..... 25  
*italian style meatballs, san andreas & parmesan mousse, marinara, cheesy  
garlic bread*

Smoked Pork Shoulder Ravioli\* ..... 19  
*butternut squash puree, pearl onion, chanterelle mushroom, savory, pork shank  
jus*

Potato Gnocchi with Crispy Pork Belly\* (can be made vegetarian) ..... 18  
*crispy pork belly, fennel soubise, charred broccoli & cauliflower, smoked pork jus*

**VEGETARIAN & PESCATARIAN**

Roasted Red &  
Yellow Beets (GF) ..... 14  
*with black lentil, feta labneh,  
& orange vinaigrette*

Crispy Goat Cheese &  
Quinoa Cakes (GS) ..... 12  
*with roasted carrots &  
harissa feta labneh*

Sautéed Shrimp & Fava Bean  
Hummus\* (GS/DS) ..... 17  
*chick pea, sweet garlic, red  
pepper, garlic bread*

Yellowfin Tuna\* (GS/DF) 18  
*capers, olives, fingerling  
potato, hard-boiled egg  
tomato vinaigrette*

**SALAD**

Caesar\* ..... 12  
*fennel, grana cheese, sunflower  
seeds, parmesan croutons*

Bibb & Blue Cheese ..... 11  
*blue cheese crumble, candied  
walnut, radish, carrot, cucumber  
V | GS*

Gem & Hearts of Palm ..... 14  
*avocado, endive, fennel, mustard  
scented crouton, tarragon  
vinaigrette  
V | GF*

**protein add-on**

salmon\* 10 | chicken\* 10  
quinoa cakes 7 | bacon lardon\* 2

**MAC & CHEESE**

Five Cheese Mac ..... 10  
V

Pork Mac\* ..... 12  
*with smoked pulled pork*

Chesapeake Mac\* ..... 15  
*with maryland jumbo lump crab*

**MAIN**

Center-Cut French Rack Pork Chop\* ..... 32  
*duroc pork chop, cornbread & cheddar bread pudding, roasted carrots, apple & onion puree,  
mustard jus*

Crispy Gruyere Stuffed Pork Schnitzel\* ..... 26  
*gruyere stuffed pork tenderloin, crispy cornflake crust, roasted fingerling potato, butter cabbage  
& jalapeno slaw*

Pork Cassoulet\* ..... 33  
*crispy pork belly, smoked pork shoulder, duck sausage, sweet garlic, gigante bean, pearl onion,  
herb grain crumble, served with toasted garlic bread*

Perfectly Porked Panini\* ..... 21  
*porchetta, smoked pork shoulder, charred broccoli, banana pepper, havarti cheese, basil mayo,  
served with hand cut fries, house salad, or potato salad (crispy brussels +2)*

Diver Scallops\* ..... 29  
*diver scallops (u10), house made mushroom ravioli, cauliflower puree, chanterelle mushroom,  
pearl onion, heirloom carrot, truffle broth*

Grilled Mushroom & Triple Cheese with Creamy Mushroom Bisque ..... 18  
ADD BACON\* +2  
*shiitake mushroom, white mushroom, sharp cheddar, swiss, and smoked gouda on grilled  
sourdough bread*

Steak Frites\* ..... 32  
*10oz t-bone steak, garlic wilted spinach & kale, hand cut truffle fries, house made steak butter,  
bearnaise sauce*

Black Angus Cheeseburger / Bacon Cheeseburger\* ..... 15/17  
*black angus beef (lynchburg, va), house made brioche bun, cheddar & smoked gouda cheese, gpb  
burger sauce, served with hand cut fries, house salad, or potato salad (crispy brussels +2)*

Prime Cut 14oz Ribeye\* (for two) ..... 85  
*served with a choice of three sides: hand cut fries, house salad, fingerling potato, mushroom,  
cauliflower, broccoli, brussels, & more*

Prime Cut 14oz N.Y. Strip\* (for two) ..... 76  
*served with a choice of three sides: hand cut fries, house salad, fingerling potato, mushroom,  
cauliflower, broccoli, brussels, & more*

Rack of Colorado Lamb\* (for two) ..... 125  
*served with a choice of three sides: hand cut fries, house salad, fingerling potato, mushroom,  
cauliflower, broccoli, brussels, & more*

**SIDE**

House Salad ..... 6  
V | GF | DF

Hand Cut Fries ..... 6  
V | GS | DF

Crispy Brussels ..... 7  
V | GS | DF

Potato Salad with Bacon\* .6  
GF | DF

Biscuit with Honey &  
Butter ..... 4  
V

**PLAT DU JOUR**

**MONDAY**

Southern Fried Chicken\*  
22

**TUESDAY**

Signature Meatloaf\*  
21

**WEDNESDAY**

Smoked Pork Shoulder &  
Chorizo Chili\*  
18

**THURSDAY**

Signature Lasagna\*  
24

**FRIDAY**

Crab Cakes\*  
28

**SATURDAY**

Pork Belly or Shrimp  
Tacos\*  
23

**SUNDAY**

GPB's "Chicken Pot Pie"\*  
21

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

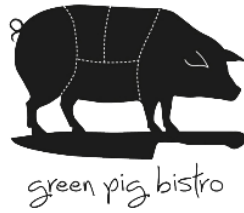
we reserve the right to add 20% service fee to any party

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 | psychaud'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 | psychaud'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, &amp; english breakfast</i>	