

GK Brunch

CHARCUTERIE

a la carte

CHEESE

SERVED WITH ACCOMPANIMENTS

Dodge City Salami

domestic 8

Rosemary Lamb

domestic 10

Jamón Serrano

spain 9

Foie Gras Mousse

house made, za'atar,
honey 10 MGF

CHEF'S BOARD

manchego, tetilla, jamon serrano,
rosemary lamb, whole grain
mustard, piparra peppers 30

CURED MEAT

SERVED WITH ACCOMPANIMENTS

Tetilla

soft spanish, cows milk cheese 8

12-Month Manchego

firm, spanish sheeps milk 9

Roussas Barrel Aged Feta

young greek sheep & goats milk 8

Garrotxa

semi firm spanish goats milk 8

Zeytoon Parvardeh

persian style olives marinated with
walnuts, herbs, pomegranate
molasses 10 GF | V



SWEET

plates

Basque Cheesecake

strawberry & red wine compote,
spiced cream 9

Baklava Cast Iron Pie

vanilla gelato 14

BRUNCH COCKTAILS

Mimosa

cava, orange juice 10

El Recreo

mezcal, aperol, radler, lime 15

Bloody Mary

vodka, tomato-harissa
concoction 14

Espresso Martini-ish

vodka, espresso, coconut, agave 15

Fall for Anything

puerto rican rum, fernet, ginger,
lime 14

BRUNCH PLATES

Loukoumades

cardamom cinnamon sugar,
dulce de leche 9 V

Spanish Benedict*

fried eggs, serrano ham,
ciabatta toast, hollandaise,
garden salad 15

Greek Yogurt Parfait

rolled oat florentine, greek
honey, puffed rice, vanilla
apricot compote, fresh fruit
8 V | MGF

Roasted Broccolini

labneh, garlic chili oil 14 V

Patatas Bravas

crispy potato, spicy tomato
sauce, yogurt 13 V | GF

Steak & Eggs*

scrambled eggs, marinated beef
kebob, crispy potatoes, chermoula 17

Salmon Gravlax

whipped pepper cream cheese,
onion, caper, arugula 15

French Toast

vanilla & cardamom infused
challa knots, pistachio honey
yogurt, macerated berries 14

Tunisian Hot Chicken Sandwich

yogurt slaw, house hot sauce,
pickles, potato bun, crispy potatoes 15

Shakshouka

63° eggs, turkish tomato sauce,
peppers, pickled chilies, choice
of soujouk sausage or mushrooms 13

SMALL *plates*

Hummus

roasted jimmy nardello peppers,
onion jam, flatbread 14 V | MGF

Hummus bil Lahme

roasted lamb shoulder,
pine nuts, currents, radish 20 MGF

Labneh

grilled peaches, toasted pistachio,
pistachio oil 12 V | MGF

Tomato Salad

marinated heirloom tomatoes,
charred scallion, beets, poached
rhubarb 12 VEGAN

Falafel

cucumber yogurt, tahini,
tabbouleh 13 GF | V

Carrot Salad

charred carrots, whipped goat
cheese, salsa verde 16 GF | V

Tuna Crudo

bigeye tuna, compressed summer
melons, blistered cucumbers,
pickled onion 23 GF

Crispy Cauliflower

lemon tahina, dried fruit relish,
caper berry, pistachio 15 MGF | V

V - Vegetarian GF - Gluten Free MGF - Modified Gluten Friendly VEGAN - 100% Plant Based

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

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

COCKTAILS

La Murga

tequila blanco, campari, passionfruit, lime 15

Atrévete

vodka, kiwi, mint, lemon 15

Diablita

gin, montenegro, vermouth 16

Manzanita

brandy, apricot, pomegranate, date, lemon 15

Nomada

rum, banana, pineapple, lime 15

Sombreada

elderflower, white wine, soda 14

Canela y Sol

mezcal, elderflower, grapefruit, cinnamon, lime 16

Maduro

bourbon, garam masala, bitters 16

ZERO-PROOF

El Circo

raspberry, lemon, thyme 8

Almost Famous

"mezcal", "aperol", ginger, lime 12

Bucharest 40

"gin", non-alcoholic sparkling wine, lemon 10

Copil de Aur

"rum", vanilla, lime 11

Veni, Vedi, Vici

"aperol", non-alcoholic sparkling wine 10

Al Mal Tiempo, Bueno Cara

"whiskey", "rum", lemon, egg white 10

Freixenet Non-Alcoholic Sparkling Wine 8

SPARKLING

2018 Gramona, "La Cuvee", Penedès, Spain 16

N/V Los Dos Cava, Brut Rose, Penedès, Spain 16

WHITE

N.V. Faisao, Vinho Verde, Portugal 12

2021 Gai "Monograph", Assyrtiko, Greece 14

2021 Jaine "Evergreen Vinyard", Chardonnay, 14

Columbia Valley, Washington

2020 Sarica "Caii de la Letea Volumul II", Sauvignon Blanc 14

Fumé, Romania

2021 Sarica "Caii de la Letea Volumul II", Aligote, Romania 14

2021 Dr H Thanisch, Feinherb Dry Reisling, Mosel, Germany 15

2021 Di Majo Falanghina, Del Molise Doc, Italy 13

ROSÉ

2022 Mirabeau, "X" Coteaux D'Aix-En-Provence, France 14

2021 Celler de Capcanes, "Mas Donis" Rosat, Catalunya, Spain 12

2021 Massaya, Rosé of Cinsault, Bekaa Balley, Lebanon 14

RED

2020 Le Charmel, Pinot Noir, Languedoc-Rousillon, France 13

N.V. Sarica "Caii de la Letea Volumul II", Quintessence 14

Reserva, Romania

2021 Borsao, "Tres Picos" Garnacha, Campo de Borja, Spain 14

2020 Massaya, "Le Columbier" Garnacha, Bekaa Valley, Lebanon 16

2019 Quinta Sardonía, Tempranillo, Castilla y León, Spain 14

2020 Ancient Peaks, Cabernet Sauvignon, Paso Robles, California 16

2021 Saint Cosme, Syrah, Côtes du Rhône, France 15

DRAFT

Port City Downright Pils, Pilsner, Alexandria, Virginia | 4.8% 9

Anderson Valley Winter Solstice, Seasonal Ale, Boonville, California | 6.9% 9

Aslin Power Moves, NE IPA, Virginia | 5.5% 9

Solace Partly Cloudy, Hazy IPA, Dulles, Virginia | 7.5% 9

Tucher Helles, Hefeweizen, Bavaria, Germany | 5.2% 9

PACKAGE

Hofbrau Winter Spezial, Doppelbock, Munich, Germany | 8.4% 8

Sloop, (No) Santa, NE IPA, East Fishkill, New York | 6.5% 9

Heineken 0.0, Non-Alcoholic Lager, Amsterdam, Netherlands | 0% 6

CIDER

Aval, Rosé Cider, Bretagne, France | 6% 9

Angry Orchard, Crisp Apple, Walden, New York | 5% 7

