

GPH

BRUNCH MENU

COLD BUFFET \$26

HOMEMADE CROISSANTS, MUFFINS & SCONES,
BAGELS, CEREAL & BREADS, FRESH BERRIES, YOGURT PARFAIT,
MEATS & CHEESES, HARD BOILED EGGS, SMOKED SALMON

HOT BUFFET \$34

WAFFLES, STEAL CUT OATMEAL, ROASTED POTATOES,
BREAKFAST SAUSAGE, SMOKED BACON,
ORGANIC FARM FRESH EGGS COOKED TO ORDER BY REQUEST

(COFFEE, TEA & JUICE ARE INCLUDED WITH THE BUFFET)

EGGS BENEDICT \$22

POACHED EGGS, ENGLISH MUFFINS, COUNTRY HAM,
HOLLANDAISE SAUCE, ROASTED POTATOES

STEAK AND EGGS \$27

SIRLOIN, TWO EGGS ANY STYLE, ROASTED POTATOES

BLUEBERRY PANCAKES \$20

WHIPPED MASCARPONE, BLUEBERRY SYRUP

SMOOTHIES \$12

TROPICAL FRUIT
MIXED BERRY
CHOCOLATE, BANANA, SOY

CLEMENTINE SALAD \$14

CLEMENTINES, FETA, CRUSHED HAZELNUTS, RED ONION, WHITE BALSAMIC
VINAIGRETTE

BHAN BOY \$18

FRIED MAYAN SHRIMP, AVOCADO, PICKLED VEGETABLES,
CHILI AIOLI

PRESSED BTC \$15

BACON, TOMATO, AGED CHEDDAR, SOUR DOUGH

THE GPH BURGER \$18

SHELBURNE CHEDDAR, GRILLED ONIONS, GARDEN PICKLES

DESSERTS \$12

ORANGE OLIVE OIL CAKE

VANILLA BEAN MASCARPONE

SOUR CREAM CHEESECAKE

CHERRY GINGER COMPOTE, ALMOND STREUSEL

SALTED CARAMEL CHOCOLATE CAKE

CARAMEL AND CHOCOLATE SAUCE

AN 18% GRATUITY WILL BE ADDED FOR PARTIES UP TO 4, 20% FOR PARTIES OF 5 AND MORE

GPH

BRUNCH MENU

COCKTAILS 14

VIOLETS ARE BLUE

CRÈME DE VIOLETTE, ST. GERMAIN, PROSECCO

PINCHELADA

PACIFICO BEER, MEZCAL, LIME, SPICES

GRAND MIMOSA

FRESH-SQUEEZED ORANGE, GRAND MARINER, PROSECCO

GPH BLOODY MARY

GREY GOOSE, TOMATO, ROOF GARDEN HOT SAUCE, SPICES

DARK AND STORMY

GOSLINGS DARK RUM, GINGER BEER, LIME

BEER

PACIFICO, CERVEceria DLE PACIFICO BREWERY **9**

BROOKLYN LAGER, BROOKLYN BREWERY **9**

TITAN IPA, THE GREAT DIVIDE BREWERY **11**

ORGANIC UR PILS, PINKUS BREWERY (16 OZ) **12**

SIXPOINT RIGHTEOUS RYE (16 OZ) **12**

SPARKLING

SCHRAMSBERG, BLANC DE BLANCS ('06) **20 / 96**

PERRIER JOUËT, GRAND BRUT, NV **23 / 112**

H. GOUTURBE, CUVÉE PRESTIGE, NV **26 / 126**

VEUVE CLICQUOT, YELLOW LABEL, NV **27 / 132**

RUINART ROSÉ, NV **36 / 176**

ROSÉ

MOUVÈDRE: THE BEDROCK WINE CO, ODE TO LULU (SONOMA, CA '09) **17**

TXAKOLINA: GURRUTXAGA (BASQUE, SP '10) **15**

COFFEE PROVIDED BY ILLY

CUP **4**

CAPPUCCINO **6**

LATTE **6**

ESPRESSO/DOUBLE ESPRESSO **4 / 6**

HOT CHOCOLATE **5**

TEA PROVIDED BY HARNEY & SONS

BLACK: ASSAM, EARL GREY, ENGLISH BREAKFAST,

HOT CINNAMON SPICE

GREEN: JAPANESE SENCHA

HERBAL: ROOIBOS CHAI

FLORAL: DRAGON PEARL JASMINE

CAFFINE FREE: MINT VERBENA, CHAMOMILE

JUICES 5

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY, PINEAPPLE, TOMATO, V8

WHITE

PINOT GRIGIO: LAGARIA (ALTO ADIGE, IT '09) **15**

RIESLING: DR. KONSTANTIN FRANK (FINGER LAKES, NY '09) **14**

SAUVIGNON BLANC: CHÂTEAU DE SANCERRE, SANCERRE (LOIRE, FR '09) **19**

VERMENTINO: BISSON, VIGNA INTRIGOSO (LIGURIA, IT '08) **16**

ASSYRTIKO: GAI'A WINES, THASSILITIS (SANTORINI, GR '09) **15**

CHARDONNAY: GÉRARD TREMBLAY, CHABLIS, 1ER CRU CÔTE DE LÉCHET (FR '08) **20**

DEUX MONTILLE, RULLY (BURGUNDY, FR '07) **21 / 102**

RED

GRIGNOLINO: FRANCESCO RINALDI (PIEDMONT, IT '09) **14**

PINOT NOIR: LITTORAI, LES LARMES (ANDERSON VALLEY, CA '07) **22**

CABERNET FRANC: PHILLIPE ALLIET, CHINON (LOIRE, FR '08) **17**

SYRAH: DOMAINE DE MURINAI, CROZES-HERMITAGE (N. RHONE, FR '07) **16**

MENCÍA: DOMINIO DO BIBEI, LALAMA (RIBEIRA SACRA, SP '06) **18**

CABERNET SAUVIGNON: CORISON (NAPA VALLEY, CA '02) **24**

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