

# BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3:30PM

## Cocktail Cart

Mimosa 8, Bloody Mary 10, Brunch Punch 9  
poured and mixed table side

## FIRSTS

- Not-So-Standard Potato Chips** <sup>gf</sup>option parmesan, sauce flight: gochu-jang mayo, gold sauce, smoked romesco 11
- Asian Pig Wings** saké soy glaze, cilantro, sambal 18
- French Onion Dumplings** gruyère, house-made brioche, onion jus 11
- Hummus** curried hummus, lavosh, grilled pita, giardinera 14
- Gram Cinnamon Roll** cream cheese glaze, espresso orange caramel 5
- Apple Fritter** cinnamon, sugar 8
- Bourbon Bacon** bacon confit, bourbon maple glaze powdered sugar 10

## PLANKS PICK: two 9 three 13 four 17

served on toasted thick nine grain

- citrus-cured salmon, egg salad, dill crème fraiche
- tomato confit, capicola, quark, sourdough
- boursin, chorizo, marinated mushrooms, pepperonata
- cucumber, mint, dill, pickled onion, goat cheese

## GREENS

- Add grilled: chicken \$4, hanger steak \$6, shrimp \$6
- G&D** <sup>gf</sup> local greens, radish, cashew, cherry pepper, pecorino, creamy peppercorn dressing 6/13
- Jackson** <sup>gf</sup> grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 7/14
- Grilled Cardini**\* <sup>gf</sup> grilled romaine, fried chicken skins, parmesan, spicy caesar vinaigrette 7/13
- Brussels Sprout & Kale** <sup>gf</sup> cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 7/13
- The Goat** <sup>gf</sup>option herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 7/13

## SIDES

- SOURDOUGH** or 9-GRAIN TOAST house-made butter & jam 2
- BUTTERMILK BISCUIT** house-made butter & jam 4
- BISCUIT AND GRAVY** 7
- BACON** or HOUSE-MADE MAPLE BREAKFAST SAUSAGE 5 <sup>gf</sup>
- BREAKFAST POTATOES** 6 <sup>gf</sup>
- BEEF FAT FRIES** 6 <sup>gf</sup>
- FRESH FRUIT** seasonal mixed fruit 7 <sup>gf</sup>
- CREAMED BRUSSELS SPROUTS** 6 <sup>gf</sup>

## BOWLS

- House-Made Granola** <sup>gf</sup> citrus yogurt, mint 8
- Soups of the Moment** daily selections 7

## BETWEEN BREAD *choice of house fries or napa slaw*

- Jerk Chicken** jerk marinated chicken thigh, red cabbage, cumin-lime vinaigrette, pickled jalapeños, egg bun 13
- Pastrami Panini**\* house pastrami, arugula pesto, pickled red cabbage, mozzarella, Farm to Market marbled rye 16
- GD Burger**\* aged cheddar, pickled green tomato, bacon confit, house steak sauce, sunny egg 15

- Short Rib Grilled Cheese** white cheddar, arugula, apple-onion chutney, nine grain bread 14
- BBQ Black Bean Burger** open-faced, spicy tomato jam, marinated mushroom, goat cheese, Farm to Market 9 Grain, arugula & cucumber-garlic vinaigrette salad 14

## PLATES

- G&D Waffle** maple syrup, vanilla honey butter 12  
ADD fried chicken and texas pete 5
- Buttermilk Creamsicle Pancake** mascarpone whip, citrus curd, blood orange anglaise, bacon 13
- Krispy French Toast** sourdough, puffed rice krispies, mixed berry-mint compote, bacon 14
- Pastrami Benedict**\* house pastrami, pickled red cabbage, poached eggs, sauce dijon-choron, English muffin, breakfast potatoes 16
- Braised Short Rib Potato Hash**\* <sup>gf</sup> spicy tomato, caramelized peppers & onions, crispy potatoes, sunny eggs 16
- B.N.B**\* buttermilk biscuit, chorizo gravy, fried egg, breakfast potato 13
- Hot Ham and Cheese**\* local pig ham, smoked American, mornay, Farm to Market croissant, breakfast potatoes 12
- Hash Brown Skillet**\* <sup>gf</sup> hash brown, scallion, roasted tomato, mozzarella, basil, two baked eggs 13
- Baleadas**\* house-made tortillas, refried beans, two sunny eggs, queso fresco, avocado, pickled onion, guajillo salsa, breakfast potatoes 14
- Soba**\* fried pork, poached egg, mushroom, broth, sweet Sriracha, cilantro 16
- Cornmeal-Fried Catfish**\* <sup>gf</sup> smoked grits, red cabbage & caraway slaw, spicy aioli 16
- Shrimp & Grits**\* <sup>gf</sup> blackened, jalapeño avocado gravy 18
- Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 18
- Linguini Genovese** house-made linguini noodle, basil pesto, pickled red onion, aged parmesan, sunny egg 14
- Kanpachi Crudo Lettuce Wraps** Missing Ingredient lettuce, ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame seed, mint, cilantro, puffed rice 19

<sup>gf</sup> gluten free <sup>gf</sup> option - must request gluten free

\*\*These items may be served raw or under cooked.  
\*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods. 030518

# GRAM & DUN

Spencer Knipper, Executive Chef  
Jarid Ward, Sous Chef  
Caroline Kish, Pastry Chef

We grow our own super fresh, pesticide and herbicide-free: watercress, lettuces, mint, micro-greens, cilantro, scallions, basil, and edible flowers