BRUNCH

SATURDAYS & SUNDAYS 10AM - 3:30PM

Cocktail Cart

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

FIRSTS

Not-So-Standard Potato Chips gf *option* parmesan, sauce flight: gochu-jang mayo, gold sauce, smoked romesco 11

Asian Pig Wings saké soy glaze, cilantro, sambal 15

French Onion Dumplings gruyère, house-made brioche, onion jus 11

Oysters on the Half Shell* gf *option* ginger-jalapeño-lime mignonette, lavosh 16

Beignets house-made seasonal curd 9

Pastry Board raspberry polenta scone, lemon goat cheese crumb cake, monkey bread, lemon jalapeño jelly 14

PLANKS

PICK: two 9 | three 12 | four 16

served on toasted thick nine grain

citrus-cured salmon, egg salad, dill crème fraiche
burrata, country ham, tomato confit
boursin, chorizo, marinated mushrooms, pepperonata
goat cheese, toasted walnut, truffle honey, meyer lemon

GREENS

G&D gf local greens, radish, cashew, cherry pepper, pecorino, creamy peppercorn dressing 6/13

Jackson gf grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, bleu cheese, cider mustard vinaigrette 7/14

Brussels Sprout & Kale gf cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 7/13

The Goat gf *option* herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 7/13

Add grilled: chicken $4, hanger steak $6, shrimp $6

Smoked Trout* gf spinach, creamy potato gratin, radish, zucchini, shaved egg, caper, herbed buttermilk vinaigrette 17

SIDES

SOURDOUGH TOAST, 9-GRAIN TOAST, OR BUTTERMILK BISCUIT
house-made butter & jam 4

BISCUIT AND GRAVY 6

BACON or SAUSAGE gf 5

FRESH FRUIT gf 5

BEEF FAT FRIES gf 5

CREAMED BRUSSELS SPROUTS gf 6

SNAP PEAS & GREEN BEAN SALAD gf 6

ROASTED BUTTERNUT SQUASH gf 6

BOWLS

Steel Cut Oatmeal gf
fresh fruit 9

Soups of the Moment
daily selections 6

BETWEEN BREAD

choice of house fries or napa slaw

Chicken fried breast, chipotle peach bbq, fried leeks, smoked pepper jack, house pickles 14

"Local Pig" Smoked Ham roasted pork loin, house mustard & pickles, cilantro pesto, gruyere, poppy seed roll 13

Steamy Buns smoked pork shoulder, spicy pickled cucumber, peanut coconut bbq sauce 14

House Burger* imperial wagyu beef, braised bacon, cola red onions, smoked american cheese, special sauce, s&p bun 15

Short Rib Grilled Cheese white cheddar, arugula, apple-onion chutney, nine grain bread 14

PLATES

G&D Waffle maple syrup, vanilla honey butter 12
ADD fried chicken and texas pete 5

Kansas City Hot Brown* gf roasted pork loin, bacon confit, sourdough, boursin mornay, sunny egg, breakfast potato 14

House-Corned Pork Loin Hash* gf spicy tomato, caramelized peppers & onions, crispy potatoes, two sunny side up eggs 14

Croque Señora* gf *option* local pig ham, gruyere, sourdough, warm tomato salsa, sunny side egg, breakfast potato 15

B.N.B* buttermilk biscuit, house-cured tasso ham gravy, fried egg, breakfast potato 13

Eggs Blackstone* open-faced grilled biscuit, pickled green tomato, bacon confit, two poached eggs, hollandaise 14

Tico* gf hanger steak, gallo pinto, warm tomato salsa, sunny eggs, fried plantain, avocado 15

Carbonara aged parmesan, cured egg yolk 13
ADD fried egg 1

Cornmeal-Fried Trout* gf smoked grits, red cabbage & caraway slaw, spicy aioli 17

Shrimp & Grits* gf *option* blackened, jalapeño avocado gravy 18

Burnt End Mac & Cheese house bbq, fontina, pecorino, chicharrón crumble 18

gf gluten free gf *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.

GRAM & DUN®

Executive Chef **Nathan Nichols**
Chef De Cuisine **Rick Mullins**
General Manager **Darren Newell**

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