

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** ^{gf 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** ^{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, blue cheese, cider mustard vinaigrette 7/14
 - Grilled Cardini*** ^{gf} grilled romaine, fried chicken skins, parmesan, spicy caesar vinaigrette 7/13
 - 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

SIDES

- SOURDOUGH or 9-GRAIN TOAST** house-made butter & jam 2
- BUTTERMILK BISCUIT** house-made butter & jam 4
- BISCUIT AND GRAVY** 7
- BACON or SAUSAGE** 5 ^{gf}
- BREAKFAST POTATOES** 6 ^{gf}
- BEEF FAT FRIES** 6 ^{gf}
- FRESH FRUIT** mixed berries, orange, honey, mint 7 ^{gf}
- CREAMED BRUSSELS SPROUTS** 6 ^{gf}

BOWLS

- Granola** ^{gf} meyer lemon 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** vanilla mascarpone whip, orange 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*** ^{gf} 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*** ^{gf} hash brown, scallion, roasted tomato, mozzarella, basil, two baked eggs 13
- Baleadas*** ^{gf option} 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*** ^{gf} smoked grits, red cabbage & caraway slaw, spicy aioli 16
- Shrimp & Grits*** ^{gf} 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 Bowl** ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame seed, mint, cilantro, puffed rice 19

^{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. 030518

GRAM & DUN

Nathan Nichols, Executive Chef
Rick Mullins, Chef De Cuisine
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