

# 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 option</sup> 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
  - Brussels Sprout & Kale** <sup>gf</sup> cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 7/13
  - The Goat** <sup>gf option</sup> herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 7/13
  - Grilled Cardini\*** <sup>gf</sup> grilled romaine, fried chicken skins, parmesan, spicy caesar 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 <sup>gf</sup>
- BREAKFAST POTATOES** 6 <sup>gf</sup>
- BEEF FAT FRIES** 6 <sup>gf</sup>
- FRESH FRUIT** mixed berries, orange, honey, mint 7 <sup>gf</sup>
- CREAMED BRUSSELS SPROUTS** 6 <sup>gf</sup>

## BOWLS

- Granola** <sup>gf</sup> 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, arugula, cucumber-garlic vinaigrette, Farm to Market 9 Grain 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\*** spicy tomato, caramelized peppers & onions, crispy potatoes, sunny eggs 16
- B.N.B.\*** buttermilk biscuit, house-cured tasso ham 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\*** hash brown, scallion, roasted tomato, mozzarella, basil, two baked eggs 13
- Baleadas\*** <sup>gf</sup> 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 Bowl** ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame seed, mint, cilantro, puffed rice 19

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



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