

# 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 15
  - French Onion Dumplings** gruyère, house-made brioche, onion jus 11
  - Oysters on the Half Shell\*** <sup>gf option</sup> 1/2 dozen, ginger-jalapeño-lime mignonette, lavosh 16
  - Gram Cinnamon Roll** cream cheese glaze, espresso orange caramel 5
  - Bread Basket** banana bread, muffins, monkey bread 9

## PLANKS PICK: two three four

9 12 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** <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, bleu 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

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

**Smoked Trout\*** <sup>gf</sup> 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** <sup>gf</sup> 5

**FRESH FRUIT** <sup>gf</sup> 5

**BEEF FAT FRIES** <sup>gf</sup> 5

**CREAMED BRUSSELS SPROUTS** <sup>gf</sup> 6

**SNAP PEAS & GREEN BEAN SALAD** <sup>gf</sup> 6

**ROASTED BUTTERNUT SQUASH** <sup>gf</sup> 6

## BOWLS

**Steel Cut Oatmeal** <sup>gf</sup>  
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\*** <sup>gf option</sup> roasted pork loin, bacon confit, sourdough, boursin mornay, sunny egg, breakfast potato 14

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

**Croque Señora\*** <sup>gf option</sup> 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\*** <sup>gf</sup> 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\*** <sup>gf</sup> smoked grits, red cabbage & caraway slaw, spicy aioli 17

**Shrimp & Grits\*** <sup>gf</sup> blackened, jalapeño avocado gravy 18

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

<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.

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