

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 15
 - French Onion Dumplings** gruyère, house-made brioche, onion jus 11
 - Oysters Two Ways*** ^{gf option} 1/2 dozen, hibiscus granita, jalapeño lime mignonette, lavash 18
 - Buffalo Chicken Rillettes*** ^{gf option} whipped blue cheese, texas pete, celery salad, toast 10
 - 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** ^{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
 - 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** 7
- BACON or SAUSAGE** ^{gf} 5
- FRESH FRUIT** ^{gf} 6
- BEEF FAT FRIES** ^{gf} 6
- CREAMED BRUSSELS SPROUTS** ^{gf} 6
- ROASTED BEETS** ^{gf} 6
- ROASTED BUTTERNUT SQUASH** ^{gf} 6

BOWLS

- Steel Cut Oatmeal** ^{gf} fresh fruit 9
- Soups of the Moment** daily selections 7

BETWEEN BREAD

- 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

- 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 option} roasted pork loin, bacon confit, sourdough, boursin mornay, sunny side up egg, breakfast potato 14
- House-Corned Pork Loin Hash*** ^{gf} spicy tomato, caramelized peppers & onions, crispy potatoes, sunny side up eggs 14
- Croque Señora*** ^{gf option} local pig ham, gruyere, sourdough, warm tomato salsa, sunny side up 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 side up eggs, fried plantain, avocado 15
- Pork Soba*** sweet thai chile sauce, shallot, garlic, soba noodles 16
- Cornmeal-Fried Trout*** ^{gf} smoked grits, red cabbage & caraway slaw, spicy aioli 17
- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 18
- Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 18
- Tomato Cappellacci*** sourdough, half-dried tomato, burro fuso, crispy speck, pecorino 16

^{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