

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
 - Gram Cinnamon Roll** cream cheese glaze, espresso orange caramel 5
 - Bread Basket** banana bread, muffins, monkey bread 10

PLANKS PICK: two three four

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
- SWEET POTATO HASH** ^{gf} 6
- PORK BELLY CASSOULET** ^{gf option} 6

BOWLS

Steel Cut Oatmeal ^{gf}
fresh fruit 9

Soups of the Moment
daily selections 7

BETWEEN BREAD *choice of house fries or napa slaw*

Fried Chicken 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 Wagyu Burger* imperial 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
- Soba*** fried pork, poached egg, mushroom, broth, sweet Sriracha, cilantro 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
- Squash Cappellacci** brown butter, dates, rosemary 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. 122617

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