EAT
DINNER

FIRSTS

Not-So-Standard Potato Chips gf option
parmesan, sauce flight: gochu-jang mayo, gold sauce, smoked romesco 11

French Onion Dumplings gruyère, house-made brioche, onion jus 11

Squash Cappellacci brown butter, dates, rosemary 12

PEI Mussels* smoked romesco, pickled mustard seed, shallot, garlic, toasted ciabatta 13

Asian Pig Wings saké soy glaze, cilantro, sambal 18

Twisted Bread charred onion hickory salt butter, curry maple butter 8

Charcuterie Board

served with crackers

small: one cured meat, one pate, cheese, one pickle 14

large: two cured meats, two pates, cheese, one pickle 22

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

BOWLS

Root Vegetable Pot Pie Soup 7/12

Chicken & Sausage Gumbo bay rice 8/12

sides to share $7

BEEF FAT FRIES gf

SWEET POTATO HASH gf

CREAMED BRUSSELS SPROUTS gf

PORK BELLY CASSOULET gf option

ROASTED CAULIFLOWER gf option
peanut, pickled shallot, balsamic brown butter

PLATES

Loaded Baked Potato Gnocchi house-smoked bacon, cheddar curds, sour cream, chive 19

Cornmeal-Fried Trout* gf smoked grits, red cabbage & caraway slaw, spicy aioli 22

Shrimp & Grits* gf blackened, jalapeño avocado gravy 23

Red Snapper* gf option seared, melted leek, fennel confit, dried tomato, fregola sarda 28

Scallops* gf granny smith apple, turnip, rose vinaigrette 33

Amish Chicken* gf roasted turnip, rutabaga, parsnip, carrot purée, chicken demi 22

Chicken & Waffles* honey butter, texas pete, maple syrup 22

Duck Two Ways* gf smoked duck breast, confit duck leg, roasted cauliflower, charred onion, fried sunchoke, duck jus, spruce oil 28

Lamb* gf option mint demi, mint chimichurri, barley, edamame 28

Double Pork Chop* breaded, creamed brussels sprouts, house-smoked bacon, pork jus 28

Sweet Tea Pork Shoulder* gf option pork belly cassoulet, sweet tea reduction, jalapeño-lime greens 24

Pork Porterhouse* gf sweet potato hash, candied jalapeño, bourbon maple 24

Soba* fried pork, poached egg, mushroom, broth, sweet Sriracha, cilantro 18

Burnt End Mac & Cheese house bbq, fontina, pecorino, chicharrón crumble 22

Hanger Steak* gf roasted new potatoes, grilled oyster mushroom, salsa verde, arugula salad 24

G&D Dry-Aged Ribeye* gf coffee-crusted, sweet potato brûlée, black garlic butter, fried shallot 42

Tomahawk Ribeye for Two* gf 34 oz, wild mushrooms, bordelaise sauce 78

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®

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