

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
- Oysters on the Half Shell*** ^{gf}option 1/2 dozen ginger-jalapeño-lime mignonette, lavash 16
- Hibiscus Oysters*** ^{gf} 1/2 dozen, hibiscus granita, compressed cucumber 18
- PEI Mussels** smoked romesco, pickled mustard seed, shallot, garlic, toasted ciabatta 13
- Asian Pig Wings** saké soy glaze, cilantro, sambal 15
- House-Made Charcuterie & "Local Pig" Sausage*** ^{gf}option selection of house-cured meats, pickles, spreads 18
- Twisted Bread** green dirt farm cheese, berry jam 9
- Steamy Buns** smoked pork shoulder, spicy pickled cucumber, peanut coconut bbq sauce, napa slaw 12

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

- Soups of the Moment** daily selections 6
- Chicken & Sausage Gumbo** bay rice 7/12

sides to share \$6

- BEEF FAT FRIES** ^{gf}
- CREAMED BRUSSELS SPROUTS** ^{gf}
- ROASTED BUTTERNUT SQUASH** ^{gf}
- BLACKENED CAULIFLOWER & SWISS CHARD** ^{gf}
- SNAP PEAS & GREEN BEAN SLAW** ^{gf}

PLATE

- Cornmeal-Fried Trout*** ^{gf} smoked grits, red cabbage & caraway slaw, spicy aioli 22
- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 23
- Striped Bass*** ^{gf} seared, melted leek, fennel confit, dried tomato, fregola sarda 28
- Hokkaido Scallops*** ^{gf} seared, smoked anaheim cream, toasted walnut, cauliflower 33
- Loaded Baked Potato Gnocchi** house-smoked bacon, cheddar curds, sour cream, chive 19
- Porcini Garganelli** pearl onion, roasted garlic, meyer lemon confit, house-made ricotta 20
- Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 22
- Amish Chicken*** ^{gf}option herb-brined, pearl onion, carrot, radish, knoedel, chicken demi 22
- Chicken & Waffles*** honey butter, texas pete, maple syrup 22
- Double Pork Chop*** breaded, creamed brussels sprouts, house-smoked bacon, pork jus 28
- Sweet Tea Pork Shoulder*** pork belly cassoulet, sweet tea reduction, jalapeño-lime greens 24
- House Burger*** imperial wagyu beef, braised bacon, cola red onions, smoked american cheese, special sauce, s&p bun, house fries, napa slaw 17
- Hanger Steak*** ^{gf} roasted new potatoes, grilled oyster mushroom, salsa verde, arugula salad 23
- G&D Dry-Aged Ribeye*** ^{gf} 14oz, potato pave, black garlic butter, corn purée, crispy shallot 42
- Tomahawk Ribeye for Two*** ^{gf} 34 oz, wild mushrooms, bordelaise sauce 70

^{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