

# EAT DINNER

## FIRSTS

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

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

**Oysters Two Ways**\* <sup>gf option</sup> 1/2 dozen, hibiscus granita, jalapeño lime mignonette, lavash 18

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

**Cured Salmon**\* <sup>gf</sup> morita chile, carrot, radish, beet, avocado purée 16

**Buffalo Chicken Rillettes**\* <sup>gf option</sup> whipped blue cheese, texas pete, celery salad, toast 11

**Asian Pig Wings** saké soy glaze, cilantro, sambal 15

**House-Made Charcuterie & "Local Pig" Sausage**\* <sup>gf option</sup> selection of house-cured meats, pickles, spreads 18

**Twisted Bread** green dirt farm cheese, berry jam 9

## 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, blue 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

## BOWLS

**Soups of the Moment** daily selections 7

**Chicken & Sausage Gumbo** bay rice 7/12

## sides to share \$6

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

**ROASTED BEETS** <sup>gf</sup>

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

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

**BLACKENED CAULIFLOWER & SWISS CHARD** <sup>gf</sup>

## PLATES

**Tomato Cappellacci**\* sourdough, half-dried tomato, burro fuso, crispy speck, pecorino 20

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

**Cornmeal-Fried Trout**\* <sup>gf</sup> smoked grits, red cabbage & caraway slaw, spicy aioli 22

**Shrimp & Grits**\* <sup>gf</sup> blackened, jalapeño avocado gravy 23

**Red Snapper**\* <sup>gf</sup> seared, melted leek, fennel confit, dried tomato, fregola sarda 28

**Sea Scallops**\* <sup>gf</sup> jumbo, seared, smoked anaheim cream, toasted walnut, cauliflower 33

**Amish Chicken**\* <sup>gf option</sup> 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

**Pork Soba**\* sweet thai chile sauce, shallot, garlic, soba noodles 19

**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

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

**Hanger Steak**\* <sup>gf</sup> roasted new potatoes, grilled oyster mushroom, salsa verde, arugula salad 24

**G&D Dry-Aged Ribeye**\* <sup>gf</sup> 14oz, potato pave, black garlic butter, corn purée, crispy shallot 42

**Tomahawk Ribeye for Two**\* <sup>gf</sup> 34 oz, wild mushrooms, bordelaise sauce 70

<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