

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

BOWLS

- Root Vegetable Pot Pie Soup** 7/12
- Chicken & Sausage Gumbo** bay rice 8/12

- 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

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

PLATE

- 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-crust, 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**

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