

EAT LUNCH

FIRSTS

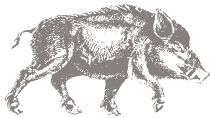
Not-So-Standard Potato Chips ^{gf}option
parmesan, sauce flight: gochu-jang mayo, gold sauce,
smoked romesco 11

Asian Pig Wings saké soy glaze, cilantro,
sambal 18

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

Hummus curried hummus, lavosh, grilled pita,
giardinera 14

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



GREENS

Add grilled: chicken \$4, hanger steak \$6, shrimp \$6

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

Grilled Cardini* ^{gf} grilled romaine, fried
chicken skins, parmesan, spicy caesar vinaigrette 7/13

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

BOWLS

Chicken & Sausage Gumbo
bay rice 7/12

Soups of the Moment
daily selections 7

BETWEEN BREAD

choice of house fries or napa slaw

Short Rib Grilled Cheese

white cheddar, arugula, apple-onion
chutney, nine grain bread 14

Pastrami Panini

house-made pastrami, rye, mozzarella,
arugula pesto, pickled cabbage 16

Jerk Chicken*

jerk marinated chicken thigh, red cabbage,
cumin-lime vinaigrette, pickled jalapeños,
egg bun 13

GD Burger*

aged cheddar, pickled green tomato, bacon
confit, steak sauce 15

BBQ Black Bean Burger

open-faced, spicy tomato jam, marinated mushroom,
goat cheese, arugula, cucumber-garlic vinaigrette,
Farm to Market 9 Grain 14

sides to share \$6

BEEF FAT FRIES ^{gf}

CREAMED BRUSSELS SPROUTS ^{gf}

ROASTED RED POTATOES

salsa verde ^{gf}

ROASTED CAULIFLOWER

peanut, pickled shallot,
balsamic brown butter ^{gf}option

PLATE

Cornmeal-Fried Catfish* ^{gf} smoked grits,
red cabbage & caraway slaw, spicy aioli 15

Shrimp & Grits* ^{gf} blackened, jalapeño avocado
gravy 18

Kanpachi Crudo Bowl ponzu-avocado vinaigrette,
apple, cucumber, avocado, serrano pepper, black sesame
seed, mint, cilantro, puffed rice 19

PEI Mussels* smoked romesco, pickled mustard
seed, shallot, garlic, toasted ciabatta 14

Linguini Genovese house-made linguini noodle,
basil pesto, pickled red onion, aged parmesan 14

Soba* fried pork, poached egg, mushroom, broth,
sweet Sriracha, cilantro 16

Burnt End Mac & Cheese house bbq, fontina,
pecorino, chicharrón crumble 17

Amish Chicken* ^{gf} roasted turnip, rutabaga,
parsnip, carrot purée, chicken demi 16

Chicken & Waffles honey butter, texas pete,
maple syrup 18

Hanger Steak* ^{gf} roasted new potatoes, grilled
oyster mushroom, salsa verde, arugula salad 20

^{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. 030518

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