

EAT LUNCH

FIRSTS

- Not-So-Standard Potato Chips** ^{gf} *option*
parmesan, sauce flight: gochu-jang mayo, gold sauce
smoked romesco 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
- French Onion Dumplings** gruyère, house-made
brioche, onion jus 11
- Twisted Bread** green dirt farm cheese, berry jam 9

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, bleu 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

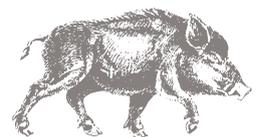
BETWEEN BREAD

choice of house fries or napa slaw

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| <ul style="list-style-type: none"> Short Rib Grilled Cheese
white cheddar, arugula, apple-onion
chutney, nine grain bread 14 Chicken
fried breast, chipotle peach bbq,
fried leeks, smoked pepper jack,
house pickles 14 | <ul style="list-style-type: none"> "Local Pig" Smoked Ham
roasted pork loin, house mustard & pickles,
cilantro pesto, gruyere, poppy seed roll 13 House Burger*
imperial wagyu beef, braised bacon, cola
red onions, smoked american cheese,
special sauce, s&p bun 15 |
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- Steamy Buns**
smoked pork shoulder, spicy pickled
cucumber, peanut coconut bbq sauce 14

sides to share \$6

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



PLATES

- Cornmeal-Fried Trout** * ^{gf} smoked grits, red
cabbage & caraway slaw, spicy aioli 17
 - Shrimp & Grits*** ^{gf} blackened, jalapeño avocado
gravy 18
 - Porcini Garganelli** pearl onion, roasted garlic,
meyer lemon confit, house-made ricotta 16
 - Burnt End Mac & Cheese** house bbq, fontina,
pecorino, chicharrón crumble 17
- Amish Chicken*** ^{gf} *option* herb-brined, pearl onion,
carrot, radish, knoedel, chicken demi 18
 - Chicken & Waffles** honey butter, texas pete,
maple syrup 19
 - 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.



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