

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, Farm to Market 9 Grain, arugula & cucumber-garlic vinaigrette salad 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