

# DINNER

## 2018 RESTAURANT WEEK

DINE-IN ONLY | 33 PER PERSON  
Does not include drink, tax, or gratuity

### FIRST choose one:



**G&D Salad** **gf** local greens, radish, cashew, cherry pepper, pecorino, creamy peppercorn dressing

**The Goat Salad** **gf option** herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette

**Soup of the Day** daily selection

### SECOND choose one:



**Shrimp & Grits\*** **gf** blackened, jalapeño avocado gravy

**Amish Chicken\*** **gf** roasted turnip, rutabaga, parsnip, carrot purée, chicken demi

**Sweet Tea Pork Shoulder\*** **gf option** pork belly cassoulet, sweet tea reduction, jalapeño-lime greens

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

**Hanger Steak\*** **gf** roasted new potatoes, grilled oyster mushroom, salsa verde, arugula salad

### THIRD choose one:



**Gram & Dun Bar** chocolate mousse, ganache, peanut nougat, salted caramel, pretzel, peanut butter cup ice cream

**PB&J Cream Pie** served with peanut butter ice cream

# GRAM & DUN<sup>®</sup>

**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. 121217

Executive Chef **Nathan Nichols**  
Chef De Cuisine **Rick Mullins**  
General Manager **Darren Newell**