


# LUNCH

## 2018 RESTAURANT WEEK

DINE-IN ONLY | 15 PER PERSON  
Does not include drink, tax, or gratuity

### FIRST choose one:



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

**The Goat Salad**  *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:

#### **Short Rib Grilled Cheese**

white cheddar, arugula, apple-onion chutney, nine grain bread, house fries or napa slaw

#### **Fried Chicken Sandwich**

chipotle peach bbq, fried leeks, smoked pepper jack, house pickles, house fries or napa slaw

**Cornmeal-Fried Trout\***  smoked grits, red cabbage & caraway slaw, spicy aioli

**Squash Cappellacci** brown butter, dates, rosemary

# GRAM & DUN<sup>®</sup>

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

 gluten free     *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.