

THANKSGIVING

FIRSTS

- Not-So-Standard Potato Chips** ^{gf option} parmesan, sauce flight: gochu-jang mayo, gold sauce, smoked romesco 11
- French Onion Dumplings** gruyère, house-made brioche, onion jus 11
- PEI Mussels** smoked romesco, pickled mustard seed, shallot, garlic, toasted ciabatta 13
- Buffalo Chicken Rillettes*** ^{gf option} whipped blue cheese, texas pete, celery salad, toast 11
- Asian Pig Wings** saké soy glaze, cilantro, sambal 15
- House-Made Charcuterie & "Local Pig" Sausage*** ^{gf option} selection of house-cured meats, pickles, spreads 18
- Twisted Bread** green dirt farm cheese, berry jam 9
- Chicken & Sausage Gumbo** bay rice 7/12

GREENS

- Add grilled: chicken \$4, hanger steak \$6, shrimp \$6
- G&D** ^{gf} local greens, radish, cashew, cherry pepper, pecorino, creamy peppercorn dressing 13
- Jackson** ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 14
- Brussels Sprout & Kale** ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 13
- The Goat** ^{gf option} herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 13

◀◀◀ sides to share \$6 ▶▶▶

- BEEF FAT FRIES ^{gf}
- ROASTED BEETS ^{gf}
- CREAMED BRUSSELS SPROUTS ^{gf}
- ROASTED BUTTERNUT SQUASH ^{gf}
- BLACKENED CAULIFLOWER & SWISS CHARD ^{gf}

FEATURES

FIRSTS

- Sweet Potato & Pumpkin Soup** pickled apples 7
- Roasted Beet & Carrot Salad** ricotta, caramelized onion, spinach, toasted coriander vinaigrette 7

PLATES

- Turkey Breast & Thigh** sweet potato gratin, cranberry sauce, thyme-gravy 22
- Garlic & Sage Brined Pork Chop** apple purée, andouille & fennel dressing, red cabbage slaw, warm bacon vinaigrette 26

DESSERT

- Pumpkin Pie** pumpkin mousse, maple cheesecake whip, white chocolate, butter crust, brown butter crunch 8

PLATES

- Tomato Cappellacci*** sourdough, half-dried tomato, burro fuso, crispy speck, pecorino 20
- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 23
- Red Snapper*** seared, melted leek, fennel confit, dried tomato, fregola sarda 28
- Sea Scallops*** ^{gf} jumbo, seared, smoked anaheim cream, toasted walnut, cauliflower 33
- Amish Chicken*** ^{gf option} herb-brined, pearl onion, carrot, radish, knoedel, chicken demi 22
- Chicken & Waffles*** honey butter, texas pete, maple syrup 22

- Sweet Tea Pork Shoulder*** pork belly cassoulet, sweet tea reduction, jalapeño-lime greens 24
- Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 22
- Hanger Steak*** ^{gf} roasted new potatoes, grilled oyster mushroom, salsa verde, arugula salad 24
- G&D Dry-Aged Ribeye*** ^{gf} 14oz, potato pave, black garlic butter, corn purée, crispy shallot 42
- Tomahawk Ribeye for Two*** ^{gf} 34 oz, wild mushrooms, bordelaise sauce 70

^{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.

GRAM & DUN

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