

# THANKSGIVING AFTER 8PM

FIRSTS

**Not-So-Standard Potato Chips**  *option*  
parmesan, sauce flight: gochu-jang mayo, gold  
sauce, smoked romesco 11

**House-Made Charcuterie & "Local Pig"  
Sausage\***  *option* selection of house-cured  
meats, pickles, spreads 18


**Asian Pig Wings** saké soy glaze, cilantro,  
sambal 15

**French Onion Dumplings** gruyère, house-  
made brioche, onion jus 11

**Buffalo Chicken Rillettes\***  *option*  
whipped blue cheese, texas pete, celery salad,  
toast 11

**PEI Mussels** smoked romesco, pickled mustard  
seed, shallot, garlic, toasted ciabatta 13

## second

**Jackson**  grilled romaine, hearts of palm,  
artichoke hearts, house-smoked bacon, blue cheese,  
cider mustard vinaigrette 7/14

**Sweet Potato & Pumpkin Soup** pickled  
apple 7

## ◀◀◀◀ BETWEEN BREAD ▶▶▶▶

*choice of house fries or napa slaw*

### "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

# GRAM & DUN<sup>®</sup>

 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.