

# EAT DINNER

- FIRSTS**
- Not-So-Standard Potato Chips** <sup>gf option</sup> parmesan, sauce flight: gochu-jang mayo, gold sauce, smoked romesco 11
  - French Onion Dumplings** gruyère, house-made brioche, onion jus 11
  - Kanpachi Crudo** ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame seed, mint, cilantro, puffed rice 15
  - PEI Mussels\*** smoked romesco, pickled mustard seed, shallot, garlic, toasted ciabatta 13
  - Asian Pig Wings** saké soy glaze, cilantro, sambal 18
  - Hummus** curried hummus, lavosh, grilled pita, giardinera 14
  - Twisted Bread** charred onion hickory salt butter, curry maple butter 8

## CHARCUTERIE BOARD

*served with lavash crackers*

**small:** daily offerings of two cured meats or pate, one fresh/local cheese, pickled vegetables 14

**large:** daily offerings of three cured meats or pate, two fresh/local cheeses, pickled vegetables 22

## BOWLS

- Soup of the Moment** daily selections 7/12
- Chicken & Sausage Gumbo** bay rice 8/12

- GREENS**
- Add grilled: chicken \$4, hanger steak \$6, shrimp \$6*
- G&D** <sup>gf</sup> local greens, radish, cashew, cherry pepper, pecorino, creamy peppercorn dressing 6/13
  - Jackson** <sup>gf</sup> grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 7/14
  - Grilled Cardini\*** <sup>gf</sup> grilled romaine, fried chicken skins, parmesan, spicy caesar vinaigrette 7/13
  - Brussels Sprout & Kale** <sup>gf</sup> cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 7/13
  - The Goat** <sup>gf option</sup> herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 7/13

## sides to share \$7

**BEEF FAT FRIES** <sup>gf</sup>

**PORK BELLY CASSOULET**

<sup>gf option</sup>

**ROASTED RED POTATOES**  
salsa verde <sup>gf</sup>

**ROASTED CAULIFLOWER**  
peanut, pickled shallot,

**CREAMED BRUSSELS SPROUTS** <sup>gf</sup>

balsamic brown butter <sup>gf option</sup>

## PLATES

**Cornmeal-Fried Catfish\*** <sup>gf</sup> smoked grits, red cabbage & caraway slaw, spicy aioli 18

**Shrimp & Grits\*** <sup>gf</sup> blackened, jalapeño avocado gravy 23

**Red Snapper\*** <sup>gf option</sup> seared, melted leek, fennel confit, dried tomato, fregola sarda 28

**Scallops\*** <sup>gf</sup> granny smith apple, turnip, rose vinaigrette 33

**Linguini Genovese** house-made linguini noodle, basil pesto, pickled red onion, aged parmesan 15

**Loaded Baked Potato Gnocchi** house-smoked bacon, cheddar curds, sour cream, chive 19

**Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 22

**Soba\*** fried pork, poached egg, mushroom, broth, sweet Sriracha, cilantro 18

**Chicken & Waffles\*** honey butter, texas pete, maple syrup 22

**Amish Chicken\*** <sup>gf</sup> roasted turnip, rutabaga, parsnip, carrot purée, chicken demi 22

**Duck Two Ways\*** <sup>gf</sup> smoked duck breast, confit duck leg, roasted cauliflower, charred onion, fried sunchoke, duck jus, spruce oil 28

**Lamb\*** <sup>gf option</sup> mint demi, mint chimichurri, barley, edamame 28

**Double Pork Chop\*** breaded, creamed brussels sprouts, house-smoked bacon, pork jus 28

**Sweet Tea Pork Shoulder\*** <sup>gf option</sup> pork belly cassoulet, sweet tea reduction, jalapeño-lime greens 24

**Pork Porterhouse\*** <sup>gf</sup> sweet potato hash, candied jalapeño, bourbon maple 24

**Hanger Steak\*** <sup>gf</sup> roasted new potatoes, grilled Grand River Farms oyster mushroom, salsa verde, arugula salad 24

**Rosewood Ranch Wagyu Ribeye\*** <sup>gf</sup> coffee-crusted, sweet potato brûlée, black garlic butter, fried shallot 45

**Tomahawk Ribeye for Two\*** <sup>gf</sup> 34 oz, wild mushrooms, bordelaise sauce 78

<sup>gf</sup> gluten free <sup>gf option</sup> - 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. 062818

**GRAM  
& DUN**

**Spencer Knipper**, Executive Chef  
**Jarid Ward**, Sous Chef  
**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