

EAT DINNER

- FIRSTS**
- Not-So-Standard Potato Chips** parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12
 - French Onion Dumplings** Frenched onions, gruyère, onion broth, fine herbs 13
 - Pork Steamed Buns** pulled pork, cilantro, chai bbq, julienned carrots 13.75
 - Asian Pig Wings** saké soy glaze, cilantro, sambal 18
 - Pimento Cheese** ^{gf option} Tillamook cheddar, pickled red onion relish, toasted lavash 13
 - Twisted Bread** honey butter, house jam 8
 - Charcuterie Board** three cured meats, two fresh local cheeses, pickled vegetables, lavash crackers 19

- GREENS**
- Add grilled: chicken \$5, hanger steak \$7, salmon \$7
 - G&D** ^{gf} Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13
 - Jackson** ^{gf} romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14
 - The Goat** ^{gf option} herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 8/13
 - Brussels Sprout & Kale** ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

BOWLS

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

sides to share

- BEEF FAT FRIES** ^{gf} 7.50
- SEASONAL VEGETABLE** 8
- ROASTED RED POTATOES** ^{gf} oyster mushrooms & arugula 8
- ROASTED BRUSSELS SPROUTS** ^{gf} bacon lardons 8
- PIMENTO MAC & CHEESE** 9
- FRIED RICE** ^{gf} 7.50

PLATES

- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 24
- Scallops** ^{gf} sunflower seed pesto, peas, carrots, sunchoke 33
- Salmon*** forbidden rice, dashi miso broth, bok choy, pickled shiitake 28
- Fried Catfish** ^{gf} cornmeal-crust, hot pepper butter sauce, southern greens, mashed potatoes 20
- Chef's Vegetable Plate** (vegan) Grand River mushrooms, roasted carrots, bok choy, cauliflower, corn, salsa verde 19
- Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 22
- Pimento Mac & Cheese** heavy cream, fontina, chicharrón crumble 16
- Smoked Duck Carbonara** house-cut spaghetti, peas, parmesan, cured egg yolk 19
- Amish Chicken*** broccoli purée, fingerling potatoes, roasted carrots, brussels sprouts 22
- Short Rib Fried Rice*** braised, peas, carrots, egg, sweet & sour sauce 22
- Chicken and Waffle*** blue corn waffle, spicy fried chicken, bourbon maple, red hot gastrique, vanilla butter 22
- Double Pork Chop*** ^{gf} roasted brussels sprouts & bacon lardons, apples, pecorino, pork jus 29
- Hanger Steak*** ^{gf} roasted new potatoes, grilled oyster mushrooms, salsa verde, arugula 24
- Filet*** ^{gf option} 7 oz, peppercorn crust, grilled spring onions, cauliflower purée, crispy mushrooms 35

^{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. 051720

**GRAM
& DUN**

Jarid Ward, Executive Chef
Mareth Kuy, General Manager

We grow our own super fresh, pesticide and herbicide-free: watercress, lettuces, mint, micro-greens, cilantro, scallions, basil, and edible flowers