






\$35 PER PERSON

FIRST CHOOSE ONE


GD Salad  Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette

The Goat  *option* herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette


Not-So-Standard Potato Chips parmesan, choice of: gold sauce, comeback sauce, or black pepper bourbon ketchup

Pimento Cheese  *option* Tillamook cheddar, pickled red onion relish, toasted lavash

SECOND CHOOSE ONE

Shrimp & Grits*  blackened, jalapeño avocado gravy

Pretzel Crusted Salmon*  *option* wild rice pilaf, creamed corn, green beans, agrodolce

Fried Catfish  cornmeal-crusted, hot pepper butter sauce, southern greens, mashed potatoes

Cacio e Pepe linguine, shishito peppers, shiitake mushrooms, pink & black pepper

THIRD

Chocolate Bomb chocolate mousse, bittersweet shell, strawberry sauce, chocolate crunch

**GRAM
& DUN**

Executive Chef **Jarid Ward**
Sous Chef **Culley Freese**
General Manager **Mareth Kuy**

** These items may be served raw or under cooked.

* Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food-borne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.