

BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3:30PM

Cocktail Cart

Mimosa 8, Bloody Mary 10, Brunch Punch 9
poured and mixed table side

FIRSTS **Not-So-Standard Potato Chips** parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12

Asian Pig Wings saké soy glaze, cilantro, sambal 18

French Onion Dumplings Frenched onions, gruyère, onion broth, fine herbs 12

Pimento Cheese ^{gf option} Tillamook cheddar, pickled red onion relish, toasted lavash 12

Pork Steamed Buns pulled pork, cilantro, chai bbq, julienned carrots 13

Gram Cinnamon Roll daily offering 7

Bourbon Bacon bacon confit, bourbon maple glaze powdered sugar 9

PLANKS PICK: two 9.50 three 13.50

served on toasted Farm to Market Bread

citrus-cured salmon, egg salad, dill crème fraiche

avocado, radish, togarashi, cilantro

boursin, chorizo, marinated mushrooms, pepperonata

GREENS Add grilled: chicken \$4, hanger steak \$6, 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

The Milanese chicken paillard, arugula, kale, quinoa, shaved parmesan, lemon caper vinaigrette 16

SIDES

SOURDOUGH or 9-GRAIN TOAST
house-made butter & jam 2.50

BUTTERMILK BISCUIT
house-made butter & jam 4.50

BISCUIT & PORK SAUSAGE GRAVY 8

BACON or HOUSE-MADE MAPLE BREAKFAST SAUSAGE 6 ^{gf}

BREAKFAST POTATOES 5 ^{gf}

FRESH FRUIT
seasonal mixed fruit 7 ^{gf}

BEEF FAT FRIES 5 ^{gf}

CREAMED BRUSSELS SPROUTS 6.50 ^{gf}

BOWLS

Parfait ^{gf}
yogurt, granola, berries, house-made jam 8.25

Soups of the Moment
daily selections 7

BETWEEN BREAD

all sandwiches are served on local Farm to Market Bread choice of house fries or house salad

Quarter Pound Hot Dog house-smoked cheese whiz, jalapeño relish, fried onions, poppy seed & onion hoagie 13

Chicken Philly Dip green bell pepper, onion, jalapeño, gruyere, hoagie roll, spicy au jus 14

Short Rib Grilled Cheese pimento cheese, caramelized onion, pickled jalapeno, sourdough 14

GD Wagyu Burger* Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, jalapeño cheddar pretzel bun 16

BBQ Black Bean Burger open faced, spicy tomato jam, marinated mushrooms, goat cheese, nine grain, arugula, cucumber vinaigrette 14

G&D Waffle maple syrup, vanilla honey butter 12
ADD fried chicken and Texas Pete 5

French Toast cinnamon raisin bread, macerated berries, whipped cream 15

'Bloody Mary' Steak & Eggs* ^{gf} grilled hanger steak, smashed potatoes, pickled fennel, celery, two sunny eggs 17

B.N.B* house-made biscuit, open-faced, 2 eggs. pork sausage gravy, breakfast potatoes 14

Baleadas flour tortilla, black beans, hanger steak, chicharrónes, goat cheese crème fraîche, fried eggs 16

Smoked Pork Hash* pulled pork, "BBQ butter," shredded potatoes, Tillamook cheddar, fried egg 15

Shrimp & Grits* ^{gf} blackened, jalapeño avocado gravy 19

Fried Catfish ^{gf} cornmeal-crust, hot pepper butter sauce, southern greens, mashed potatoes 16

Burnt End Mac & Cheese house bbq, fontina, pecorino, chicharrón crumble 18

Cacio e Pepe linguine, shishito peppers, shiitake mushrooms, pink & black pepper 16

^{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. 030320

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