

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 12
 - Loaded Baked Potato Gnocchi** house-smoked bacon, cheddar curds, sour cream, chive 12
 - Burrata** ^{gf option} heirloom tomatoes, chimichurri, balsamic reduction, grilled ciabatta 14
 - Pork Steamed Buns** pulled pork, cilantro, chai bbq, julienned carrots 13
 - Asian Pig Wings** saké soy glaze, cilantro, sambal 18
 - Pimento Cheese** ^{gf option} Tillamook cheddar, pickled red onion relish, toasted lavash 12
 - Twisted Bread** honey butter, house jam 7.25
 - Charcuterie Board** three cured meats, two fresh local cheeses, pickled vegetables, lavash crackers 19

BOWLS

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

- 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 17

sides to share \$7.50

- BEEF FAT FRIES** ^{gf}
- CREAMED BRUSSELS SPROUTS** ^{gf}
- ROASTED RED POTATOES**
- GRILLED ASPARAGUS**
- WILD RICE PILAF**
- SAUTEED SWISS CHARD** ^{gf}

PLATE

- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 24
- Scallops** ^{gf} vadouvan carrot puree, bacon lardon, peas, fingerling potatoes 33
- Pretzel Crusted Salmon*** ^{gf option} wild rice pilaf, creamed corn, green beans, agrodolce 28
- Fried Catfish** ^{gf} cornmeal-crusted, hot pepper butter sauce, southern greens, mashed potatoes 20
- King Trumpet Mushroom** (*vegan*) black bean puree, carrot caramel, peas, rice paper, chile oil 19
- Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 22
- Cacio e Pepe** linguine, shishito peppers, shiitake mushrooms, pink & black pepper 18
- Roasted Chicken*** creamed mushrooms, jalapeno cornbread stuffing, chicken jus 22

- Chicken and Waffle*** blue corn waffle, spicy fried chicken, bourbon maple, red hot gastrique, vanilla butter 22
- Double Pork Chop*** breaded, creamed brussels sprouts, house-smoked bacon, pork jus 29
- Pork Porterhouse*** ^{gf} 14 oz dry age, swiss chard, apple chutney 25
- Hanger Steak*** ^{gf} roasted new potatoes, grilled oyster mushrooms, salsa verde, arugula 24
- PRIME BEEF**
- Filet*** ^{gf option} 7 oz, horseradish mashed potatoes, asparagus, choron butter, fried onions 35
- Tomahawk for Two*** ^{gf option} 34 oz. porcini rubbed, black garlic butter, tobacco fried onions, veal jus 85

^{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