

# EAT LUNCH

## FIRSTS

### Not-So-Standard Potato Chips

parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 11

**Asian Pig Wings** saké soy glaze, cilantro, sambal 15

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

**Burrata** <sup>gf option</sup> heirloom tomatoes, chimichurri, balsamic reduction, grilled ciabatta 14

**Pimento Cheese** <sup>gf option</sup> Tillamook cheddar, pickled red onion relish, toasted lavash 12

**Twisted Bread** honey butter, house jam 7.25

## GREENS

Add grilled: chicken \$4, hanger steak \$6, salmon \$7

**G&D** <sup>gf</sup> Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13

**Jackson** <sup>gf</sup> romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14

**The Goat** <sup>gf option</sup> herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 8/13

**Brussels Sprout & Kale** <sup>gf</sup> cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

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

## BOWLS

**Chicken & Sausage Gumbo**  
bay rice 8/12

**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

### BBQ Black Bean Burger

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

### Short Rib Grilled Cheese

pimento cheese, caramelized onion, pickled jalapeno, sourdough 14

### Chicken Philly Dip

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

### GD Wagyu Burger\*

Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, jalapeño cheddar pretzel bun 16

### Pork Steamed Buns

pulled pork, cilantro, chai bbq, julienned carrots 15

## sides to share \$7

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

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

**WILD RICE PILAF**



## PLATES

**King Trumpet Mushroom** (vegan) black bean puree, carrot caramel, peas, rice paper, chile oil 16

**Pretzel Crusted Salmon\*** wild rice pilaf, creamed corn, green beans, agrodolce 20

**Shrimp & Grits\*** <sup>gf</sup> blackened, jalapeño avocado gravy 19

**Fried Catfish** <sup>gf</sup> cornmeal-crust, hot pepper butter sauce, southern greens, mashed potatoes 16

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

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

**Roasted Chicken\*** creamed mushrooms, jalapeño cornbread stuffing, chicken jus 16

<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. 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