

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** ^{gf} parmesan, sauce flight: comeback sauce, white bbq, gold sauce 11
- Asian Pig Wings** saké soy glaze, cilantro, sambal 18
- French Onion Dumplings** gruyère, Farm to Market brioche, onion broth 11.50
- Pimento Cheese** ^{gf option} Jason Wiebe cheddar, chow-chow relish, toasted sesame seed lavash, grilled pita bread 11
- Gram Cinnamon Roll** cream cheese glaze, espresso orange caramel 5
- Apple Fritter** cinnamon, sugar 8
- Bourbon Bacon** bacon confit, bourbon maple glaze powdered sugar 10

PLANKS PICK: two three four

9.50 13.50 17.50

served on toasted thick nine grain
citrus-cured salmon, egg salad, dill crème fraiche
tomato confit, capicola, quark, sourdough
boursin, chorizo, marinated mushrooms, pepperonata
cucumber, mint, dill, pickled onion, goat cheese

GREENS

- Add grilled: chicken \$4, hanger steak \$6, shrimp \$6
- G&D** ^{gf} Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13
- Jackson** ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 8/13
- Waldorf Salad*** ^{gf} bibb lettuce, granny smith apples, toasted walnuts, celery, roasted grapes, lemon aioli 8/13
- Brussels Sprout & Kale** ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13
- 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

SIDES

- SOURDOUGH** or **9-GRAIN TOAST** house-made butter & jam 2.50
- BUTTERMILK BISCUIT** house-made butter & jam 4.50
- BISCUIT AND GRAVY** 7.50
- BACON** or **HOUSE-MADE MAPLE BREAKFAST SAUSAGE** 5.50 ^{gf}
- BREAKFAST POTATOES** 6 ^{gf}
- BEEF FAT FRIES** 6 ^{gf}
- FRESH FRUIT** seasonal mixed fruit 7 ^{gf}
- CREAMED BRUSSELS SPROUTS** 6.50 ^{gf}

BOWLS

- House-Made Granola** ^{gf} citrus yogurt, mint 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, house salad or slaw

- BBQ Black Bean Burger** open faced, spicy tomato jam, marinated mushrooms, goat cheese, nine grain, arugula, cucumber vinaigrette 14.25
- Hot Fried Chicken** pepperjack cheese, red cabbage slaw, house pickles, brioche bun 13.50
- House-Smoked Pastrami*** gruyere, pickled red cabbage, creamy horseradish, marble rye 16.50
- Short Rib Grilled Cheese** pimento cheese, caramelized onion, pickled jalapeno, sourdough 14.50
- GD Wagyu Burger*** bbq seasoned, smoked american, bacon confit, tobacco fried onions, steak sauce, black pepper bun 15
- BBQ Philly** burnt ends, roasted peppers & onions, American, poppy seed onion hoagie 13.50

PLATES

- G&D Waffle** maple syrup, vanilla honey butter 12.50
ADD fried chicken and texas pete 5
- Krispy French Toast** sourdough, puffed rice krispies, mixed berry-mint compote, bacon 14
- Pastrami Benedict*** house pastrami, pickled red cabbage, poached eggs, sauce dijon-choron, English muffin, breakfast potatoes 16.25
- 'Elvis' PB&J** beer battered & fried, crunchy peanut butter, strawberry jam, bananas, powdered sugar 13
- Braised Short Rib Potato Hash*** ^{gf} spicy tomato, caramelized peppers & onions, crispy potatoes, sunny eggs 16.25
- B.N.B*** buttermilk biscuit, chorizo gravy, fried egg, breakfast potato 14
- Hash Brown Skillet*** ^{gf} hash brown, scallion, confit tomato, mozzarella, basil, two baked eggs 13.50
- Hot Ham and Cheese*** Burger's country ham, smoked American mornay, Farm to Market croissant, breakfast potatoes 13
- Baleadas*** fresh flour tortillas, refried beans, two sunny eggs, queso fresco, avocado, pickled onion, guajillo salsa, breakfast potatoes 14.50
- Cornmeal-Fried Catfish*** ^{gf option} Burger's country ham cheesy corn, red cabbage slaw, hush puppies, comeback sauce 16.25
- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 19.25
- Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 18.25
- Pappardelle** house-made pasta, roasted pumpkin, brown butter, fried sage 15

^{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. 112718



Spencer Knipper, Executive Chef
Jarid Ward, Chef de Cuisine

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