

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** daily offering 5
- Bourbon Bacon** bacon confit, bourbon maple glaze powdered sugar 10
- PB&J Monte Cristo Bites** bananas, crème anglaise, 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

S Add grilled: chicken \$4, hanger steak \$6, shrimp \$6

EN **G&D** ^{gf} Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13

GRE **Jackson** ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 8/13

GR **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** 6 ^{gf}

BREAKFAST POTATOES 5 ^{gf}

BEEF FAT FRIES 5 ^{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

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

PLATES

G&D Waffle maple syrup, vanilla honey butter 12.50
ADD fried chicken and texas pete 5

Brioche French Toast bananas foster, candied pecans, whipped cream cheese 15

'Bloody Mary' Steak & Eggs* ^{gf} grilled hanger steak, smashed potatoes, pickled fennel, celery, two sunny eggs 18

B.N.B* buttermilk biscuit, chorizo gravy, fried egg, breakfast potato 14

G&D Breakfast* ^{gf option} two eggs, biscuit, bacon or house-made sausage, butter & jam, breakfast potatoes 14

Chilaquiles Benedict* ^{gf} tortilla chips, smoked pork, salsa roja, queso fresco, poached eggs, roasted pablano hollandaise, breakfast potatoes 15

Wagyu Pastrami Hash* ^{gf} breakfast potatoes, roasted onions & peppers, chimichurri, two sunny eggs 15

Chefs Breakfast Sandwich daily offering served with breakfast potatoes 14

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

Cacio e Pepe shishito peppers, shiitake mushrooms, pink and black pepper 17

^{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. 021819

GRAM
& DUN

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