

BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3PM

FIRSTS

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

Pimento Cheese  *option* Tillamook cheddar, pickled red onion relish, toasted lavash 13

Asian Pig Wings saké soy glaze, cilantro, sambal 18

Gram Cinnamon Roll brown butter cream cheese frosting 7

Daily Pastry mkt

Charcuterie Board chef's selection of artisanal meats and cheeses, roasted grapes, stone ground mustard, cranberry mostarda, marcona almonds, lavash crackers 23  *option*

Parfait  yogurt, granola, berries, house-made jam 8.25

Chicken & Sausage Gumbo basmati rice 8/12

PLANKS

Pick: two 9.50 | three 13.5
served on toasted Farm to Market Bread

citrus-cured salmon, egg salad, dill crème fraiche
avocado, radish, togarashi, cilantro
boursin, chorizo, marinated mushrooms, pepperonata

BETWEEN BREAD

*try our house made potato bun on any sandwich,
choice of house fries or house salad*

Breakfast Sandwich* smoked pulled pork, Tillamook cheddar, chipotle aioli, lettuce, avocado, eggs your way, ciabatta bread 15

Short Rib Grilled Cheese pimento cheese, caramelized onion, tomato jam, pickled jalapeno, sourdough 15

Fresko Burger* smoked gouda, arugula, pickled onion, tomato jam, house made potato bun 17  *option*

GD Burger* Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, house made potato bun 18

Road Hoss* bacon, Hemme Brothers aged smoked cheddar, onion straws, bbq sauce, house made potato bun 17

GRAM & DUN[®]

GREENS

Add: chicken \$5, hanger steak \$7, salmon \$7, Shrimp \$7

G&D  artisan lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13

Jackson  romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14

Butternut Squash  *option* artisan lettuce, bleu cheese, candied pecans, pumpernickel croutons, honey verjus dressing 8/13

Brussels Sprout & Kale  cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

Tuscan Kale Caesar  *option* chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 8/13

ENTREES

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

French Toast house made brioche, macerated berries, whipped cream 15

B.N.B* house-made biscuit, open-faced, 2 eggs, pork sausage gravy, breakfast potatoes 15

Texas B&G* jalapeno & cheddar biscuit, eggs your way, chorizo gravy, charred salsa, micro cilantro, breakfast potatoes 16

Breakfast Tacos corn tortillas, carne asada, scrambled eggs, goat cheese, chimichurri 16

Shrimp & Grits  blackened, cheddar, jalapeño avocado gravy 19

Fried Catfish  cornmeal-crust, hot pepper butter sauce, southern greens, mashed potatoes 16

Burnt End Mac & Cheese Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 18

Hanger Steak* goat cheese & chive smashed red potatoes, brussels sprouts hash, sweet demi-glace, crispy tabacco onions 29

sides

SOURDOUGH or **9-GRAIN TOAST** house-made butter & jam 2.75

BUTTERMILK BISCUIT house-made butter & jam 5

BACON or **HOUSE-MADE MAPLE BREAKFAST SAUSAGE** 5 

BREAKFAST POTATOES 5 

FRESH FRUIT seasonal mixed fruit 8 

HOUSE CUT FRIES 5 

ROASTED BRUSSELS SPROUTS bacon lardons 7.50 

 gluten free

 *option* - must request gluten free

 vegetarian

**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.

Thomas Pelkey, Executive Chef

Darius McCool, Sous Chef

Samantha Butler, Pastry Chef

Stephen Molloy, Senior Manager

Jeff Thrall, Regional Director