

# BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3PM

## COCKTAILS

Mimosa 8, Bloody Mary 10, Brunch Punch 9

## FIRSTS

**Lobster Avocado** mango salsa, chili beurre blanc 15 <sup>gf</sup>

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

**Pimento Cheese** <sup>gf option</sup> Tillamook cheddar, pickled red onion relish, toasted lavash 13

**Parfait** <sup>gf</sup> yogurt, granola, berries, house-made jam 9

**Gram Cinnamon Roll** brown butter cream cheese frosting 7

**Asian Pig Wings** saké soy glaze, cilantro, sambal 18

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

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

## PLANKS

Pick: two 10 | three 14

served on toasted Farm to Market Bread

**Citrus-cured Salmon**, egg salad, dill crème fraiche

**Avocado**, radish, togarashi, cilantro

**Chorizo**, boursin, marinated mushrooms, pepperonata

## SANDWICHES

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

**Chicken Caprese\*** grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16 <sup>gf option</sup>

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

**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

**Fresko Burger\*** smoked gouda, arugula, pickled onion, tomato jam, house made potato bun 17 <sup>gf option</sup>

# GRAM & DUN<sup>®</sup>

## GREENS

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

**G&D** <sup>gf</sup> artisan 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

**Fresko** <sup>gf</sup> artisan lettuce, berries, orange supreme, goat cheese, red onion, sunflower seeds, red wine vinaigrette 7/12

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

**Tuscan Kale Caesar** <sup>gf option</sup> 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

**Biscuits & Gravy\*** 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** <sup>gf</sup> blackened, cheddar, jalapeño avocado gravy 19

**Fried Catfish** <sup>gf</sup> 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 tobacco onions 29

## SIDES

**SOURDOUGH** or **9-GRAIN TOAST** house-made butter & jam 3

**BUTTERMILK BISCUIT** house-made butter & jam 5

**BACON** or **HOUSE-MADE MAPLE BREAKFAST SAUSAGE** 5 <sup>gf</sup>

**BREAKFAST POTATOES** 5 <sup>gf</sup>

**FRESH FRUIT** seasonal mixed fruit 8 <sup>gf</sup>

**HOUSE CUT FRIES** 5 <sup>gf</sup>

**ROASTED BRUSSELS SPROUTS** bacon lardons 8 <sup>gf</sup>

Thomas Pelkey, Executive Chef

Gladessa de los Reyes,  
Chef De Cuisine

Paul McCord, Sous Chef

Samantha Butler, Pastry Chef

Stephen Molloy, General Manager

Jeff Wiltfang, Manager

Jeff Thrall, Regional Director

<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. 042121