

BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3PM

COCKTAILS

Mimosa 8, Bloody Mary 10, Brunch Punch 9

FIRSTS

Lobster Avocado mango salsa, chili beurre blanc 18 ^{gf}

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

Pimento Cheese ^{gf option} Tillamook cheddar, pickled red onion relish, toasted lavash 13

Parfait ^{gf} yogurt, granola, berries, house-made jam 9

G&D Beignets powdered sugar, bacon caramel & berry jam 11

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 ^{gf option}

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, tomato, mozzarella, basil, evoo

Chorizo, boursin cheese, roasted red peppers, pickled red onion, Spanish chorizo

SANDWICHES

all sandwiches are served on local Farm to Market Bread, 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 ^{gf option}

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, potato bun 18

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

GREENS

Add: chicken \$6, hanger steak, salmon, Shrimp, or scallop \$9

G&D ^{gf} artisan lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 13

Jackson ^{gf} romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 14

Fresko ^{gf} artisan lettuce, berries, orange supreme, goat cheese, red onion, sunflower seeds, red wine vinaigrette 14

Brussels Sprout & Kale ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 13

Tuscan Kale Caesar ^{gf option} chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 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 ^{gf} blackened, cheddar, jalapeño avocado gravy 25

Fried Catfish ^{gf} cornmeal-crust, hot pepper butter sauce, southern greens, mashed potatoes 24

Burnt End Mac & Cheese Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 23

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 ^{gf}

BREAKFAST POTATOES 5 ^{gf}

FRESH FRUIT seasonal mixed fruit 8 ^{gf}

HOUSE CUT FRIES 5 ^{gf}

ROASTED BRUSSELS SPROUTS bacon lardons 8 ^{gf}

GRAM
& DUN[®]

18% gratuity will be added to groups of 8 or more

^{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. 042121

Thomas Pelkey, Executive Chef

Gladessa de los Reyes,
Chef De Cuisine

Stephen Molloy, General Manager

Jeff Wiltfang, Manager

Jeff Thrall, Regional Director