

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}option parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12
 - Asian Pig Wings** saké soy glaze, cilantro, sambal 18
 - Pimento Cheese** ^{gf}option Tillamook cheddar, pickled red onion relish, toasted lavash 13
 - Gram Cinnamon Roll** daily offering 7

PLANKS PICK: two three

9.50 13.50

served on toasted Farm to Market Bread
citrus-cured salmon, egg salad, dill crème fraiche
avocado, radish, togarashi, cilantro
boursin, chorizo, marinated mushrooms, pepperonata

- GREENS**
- Add grilled: chicken \$5, hanger steak \$7, salmon \$7**
 - G&D** ^{gf} Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13
 - Jackson** ^{gf} romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14
 - Fresko** ^{gf} artisan lettuce, berries, orange supreme, goat cheese, shallots, red wine vinaigrette 8/13
 - Brussels Sprout & Kale** ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

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** 6 ^{gf}
- BREAKFAST POTATOES** 5 ^{gf}
- FRESH FRUIT**
seasonal mixed fruit 8 ^{gf}
- HOUSE CUT FRIES** 5 ^{gf}
- ROASTED BRUSSELS SPROUTS** ^{gf}
bacon lardons 7.50

BOWLS

Parfait ^{gf}
yogurt, granola, berries, house-made jam 8.25

Chicken & Sausage Gumbo
bay rice 8/12

BETWEEN BREAD

all sandwiches are served on local Farm to Market Bread
choice of house fries or house salad

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

GD Wagyu Burger* Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, jalapeño cheddar pretzel bun 17.50

- PLATES**
- G&D Waffle** maple syrup, vanilla honey butter 12
ADD fried chicken and Texas Pete 5
 - French Toast** cinnamon raisin bread, macerated berries, whipped cream 15
 - B.N.B*** house-made biscuit, open-faced, 2 eggs. pork sausage gravy, breakfast potatoes 15
 - Baleadas** flour tortilla, black beans, hanger steak, chicharrónes, goat cheese crème fraîche, fried eggs 16
 - Smoked Pork Hash*** pulled pork, "BBQ butter," shredded potatoes, Tillamook cheddar, fried egg 15

- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 19
- Fried Catfish** ^{gf} 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
- Smoked Duck Carbonara** house cut spaghetti, peas, parmesan, cured egg yolk 18

^{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. 051720

GRAM & DUN

Jarid Ward, Executive Chef
Thomas Pelkey, Regional Chef
Stephen Molloy, General Manager

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