

BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3PM

COCKTAILS

Brunch Punch \$9, Aperol Spritz \$9

STARTERS

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 ^{gf}option chef's selection of artisanal meats and cheeses, roasted grapes, stone ground mustard, cranberry mostarda, marcona almonds, lavash crackers 23

Chicken & Sausage Gumbo basmati rice 8/12

PLANKS

Pick: two 10 | three 14
served on Farm to Market Bread

Citrus-cured Salmon, egg salad, dill crème fraiche, 9 grain toast

Avocado, tomato, mozzarella, basil, evoo, 9 grain toast

Chorizo, boursin cheese, roasted red peppers, pickled red onion, Spanish chorizo, 9 grain toast

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 ^{gf}option wood fire grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16

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

Sesame Salmon Burger ^{gf}option wood fire grilled salmon, teriyaki aioli, salted cucumber, bibb lettuce, jalapeño pretzel bun 18

GD Burger* ^{gf}option wood fire grilled patty, Hemme Brothers aged smoked cheddar, bacon caramel, bibb lettuce, steak sauce, jalapeño pretzel bun 18

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

Thomas Pelkey, Executive Chef

Gladessa de los Reyes,
Chef De Cuisine

Jeff Dietzler, Sous Chef

Stephen Molloy, General Manager

Jeff Thrall, Regional Director

20% 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.

GREENS

Add: chicken \$6, hanger steak, salmon, shrimp \$9

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

Jackson ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 15

Chopped ^{gf}option chopped greens, butternut squash, granny smith apples, brioche croutons, spiced pumpkin seeds, cranberries, prairie breeze cheddar, maple vinaigrette 15

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 6

French Toast Farm to Market brioche, macerated berries, whipped cream 15

Biscuits & Gravy* house-made biscuit, open-faced, eggs your way, 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 ^{gf} corn tortillas, carne asada, scrambled eggs, goat cheese, chimichurri 16

Shrimp & Grits ^{gf} blackened, jalapeño avocado gravy 26

Fried Catfish cornmeal-crust, hot pepper butter sauce, southern greens, bacon, mashed potatoes 26

Burnt End Mac & Cheese Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 25

SIDES

FRESH FRUIT seasonal mixed fruit ^{gf} 8

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

BUTTERMILK BISCUIT house-made butter & jam 5

BACON or **HOUSE-MADE MAPLE BREAKFAST SAUSAGE** ^{gf} 5

HOUSE CUT FRIES 5

BREAKFAST POTATOES ^{gf} 5

CREAMED BRUSSELS SPROUTS bacon lardons ^{gf} 8

GRAM
& DUN®