

BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3PM

Cocktail Cart

Mimosa 8, Bloody Mary 10, Brunch Punch 9
poured and mixed table side

FIRSTS

Not-So-Standard Potato Chips 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 brown butter cream cheese frosting 7

Pastry Basket daily offerings 8

PLANKS PICK: two 9.50 three 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

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

GREENS ^{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 5 ^{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 breakfast potatoes, house fries or house salad*

Breakfast Sandwich smoked pulled pork, Tillamook cheddar, chipotle aioli, lettuce, avocado, eggs your way, ciabatta sub 13

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

Fresko Burger
smoked gouda, arugula, pickled onion, tomato jam, egg bun 14 ^{gf option}

GD 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 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

Baleadas flour tortilla, black beans, hanger steak, chicharrónes, goat cheese crème fraîche, fried eggs 16

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

^{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

Thomas Pelkey, Regional Chef
Darius McCool, Sous Chef
Samantha Butler, Pastry Chef
Stephen Molloy, General Manager
Jeff Thrall, Regional Director

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