

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 **G&D** ^{gf} artisan lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13

GREENS **Jackson** ^{gf} romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14

GREENS **Butternut Squash** ^{gf option} artisan lettuce, bleu cheese, candied pecans, pumpernickel croutons, honey verjus dressing 8/13

Brussels Sprout & Kale ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

Tuscan Kale Caesar ^{gf option} chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 7/11

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 bacon lardons 7.50 ^{gf}

BOWLS

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

Chicken & Sausage Gumbo
bay rice 8/12

BETWEEN BREAD *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 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, Sam's potato bun 16 ^{gf option}

GD Burger* Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, Sam's potato bun 18

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

Breakfast Tacos corn tortillas, carne asada, scrambled eggs, goat cheese, chimichurri 16

Shrimp & Grits* ^{gf} blackened, cheddar, 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

Hanger Steak* goat cheese & chive smashed red potatoes, brussels sprouts hash, sweet demi-glace, crispy tabacco onions 26

^{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
Chase Wiedenmeyer, Bar Manager