

BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3PM

COCKTAILS

Brunch Punch \$9, Aperol Spritz \$9

STARTERS

Chicken & Sausage Gumbo basmati rice 8/12

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

Pimento Cheese  *option* Tillamook cheddar, pickled red onion relish, toasted lavash 13

Parfait  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  *option* chef's selection of artisanal meats & cheeses, roasted grapes, stone ground mustard, blueberry compote, candied pistachios, lavash crackers 23

PLANKS

Pick: two 13 | three 16
served on Farm to Market Bread

Citrus-cured Salmon, chive & dill cream cheese, capers, tomato, red onion, 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* house smoked pulled pork, Tillamook cheddar, chipotle aioli, lettuce, avocado, eggs your way, ciabatta bread 15

Chicken Caprese  *option* wood fire grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16

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

OG Burger  *option* two 3oz. Hertzog smashed patties, american cheese, sweet onion, chopped bacon, house pickles, 'that sauce', brioche bun 17

GD Burger*  *option* Hertzog wood fired grilled patty, Hemme Brothers aged smoked cheddar, bacon caramel, bibb lettuce, steak sauce, jalapeño pretzel bun 18

Wagyu Burger*  *option* KC Cattle Company, wood fired grill wagyu patty, gruyere cheese, garlic & thyme mushrooms, arugula, garlic & Herb aioli, sesame bun 21

GREENS

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

G&D  house greens, Hemme Brothers fresh quark cheese, shallots, radish, sunflower seed granola, sherry-shallot vinaigrette 13

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

Asparagus Salad Fresh garbanzo bean puree, prosciutto, crispy soft boiled egg, shaved parmesan, mustard vinaigrette 16

Brussels Sprout & Kale  cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 13

Tuscan Kale Caesar  *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

Stuffed French Toast lemon mascarpone cream, mixed berry coulis, fresh berries 18

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

Crab Cake Benedict* blue crab, avocado, English muffin, hollandaise sauce, breakfast potatoes 25

Steak & Egg Skillet potato hash, beef tenderloin, caramelized onions, asparagus, garlic & thyme roasted mushrooms, tillamook white cheddar, eggs your way, chives 23

Breakfast Tacos  corn tortillas, carne asada, scrambled eggs, goat cheese, tomatillo salsa, micro cilantro 16

Shrimp & Grits  blackened, jalapeño avocado gravy, micro cilantro 26

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

Burnt End Mac & Cheese Dr. Smoke's BBQ butter, house smoked burnt ends, smoked gouda cream, gruyere cheese, parmesan, house pickles, chicharron crumble 25

SIDES

FRESH FRUIT seasonal mixed fruit  8

SOURDOUGH or **9-GRAIN TOAST** house-made butter & jam 4

BUTTERMILK BISCUIT house-made butter & jam 5

JALAPENO AND PEPPER CHEESE WAGYU SUMMER SAUSAGE  8

BACON  6

HOUSE CUT FRIES 5

BREAKFAST POTATOES  5

CREAMED BRUSSELS SPROUTS bacon lardons  8

GRAM & DUN®

Thomas Pelkey, Executive Chef

Gladessa de los Reyes,
Chef De Cuisine

Roberto Garcia, Sous Chef

Stephen Molloy, General Manager

Jessica Beck, AGM

Lilly Luna-Camacho, Manager

Daniel Orr, Manager

20% gratuity will be added to groups of 8 or more

 gluten free  *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.

Gram & Dun is a local restaurant supporting local purveyors who share our belief in quality and sustainability. We source our products locally from City Bitty Farm, Hemme Brothers Creamery, Slice & Spice, Scimeca's Sausage, Pearl Family Farm, Green Gate Farms, Two sisters Farm, Green Thumbs Up, Hertzog Meat Co, KC Cattle Company, KC Food Hub, Moyer Farms