

# 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** <sup>gf</sup> parmesan, sauce flight: comeback sauce, white bbq, gold sauce 12
- Asian Pig Wings** saké soy glaze, cilantro, sambal 18
- French Onion Dumplings** gruyère, Farm to Market brioche, onion broth 12
- Pimento Cheese** <sup>gf option</sup> Jason Wiebe cheddar, chow-chow relish, toasted sesame seed lavash, grilled pita bread 12
- Gram Cinnamon Roll** daily offering 5
- Bourbon Bacon** bacon confit, bourbon maple glaze powdered sugar 9
- PB&J Monte Cristo Bites** bananas, crème anglaise, powdered sugar 10

## PLANKS PICK: two 9.50 three 13.50 four 17.50

served on toasted thick nine grain

- citrus-cured salmon, egg salad, dill crème fraiche
- tomato confit, capicola, quark, sourdough
- boursin, chorizo, marinated mushrooms, pepperonata
- cucumber, mint, dill, pickled onion, goat cheese

**S** Add grilled: chicken \$4, hanger steak \$6, shrimp \$6

**GREEN** **G&D** <sup>gf</sup> Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13

**GREEN** **Jackson** <sup>gf</sup> grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 8/13

**GREEN** **Beet & Strawberry** <sup>gf</sup> shaved asparagus, watercress, champagne vinaigrette 8/13

**BRUSSELS SPROUT & KALE** <sup>gf</sup> cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

**The Goat** <sup>gf option</sup> herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 8/13

## SIDES

**SOURDOUGH** or **9-GRAIN TOAST**  
house-made butter & jam 2.50

**BUTTERMILK BISCUIT**  
house-made butter & jam 4.50

**BISCUIT AND GRAVY** 7.50

**BACON** or **HOUSE-MADE MAPLE**  
**BREAKFAST SAUSAGE** 6 <sup>gf</sup>

**BREAKFAST POTATOES** 5 <sup>gf</sup>

**FRESH FRUIT**  
seasonal mixed fruit 7 <sup>gf</sup>

**BEEF FAT FRIES** 5 <sup>gf</sup>

**CREAMED BRUSSELS**  
**SPROUTS** 6.50 <sup>gf</sup>

## BOWLS

**House-Made Granola** <sup>gf</sup>  
citrus yogurt, mint 8.25

**Soups of the Moment**  
daily selections 7

## BETWEEN BREAD

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

**BBQ Black Bean Burger** open faced, spicy tomato jam, marinated mushrooms, goat cheese, nine grain, arugula, cucumber vinaigrette 14

**Hot Fried Chicken** pepperjack cheese, red cabbage slaw, house pickles, brioche bun 14

**Short Rib Grilled Cheese** pimento cheese, caramelized onion, pickled jalapeno, sourdough 14

**GD Wagyu Burger\*** bbq seasoned, smoked american, bacon confit, tobacco fried onions, steak sauce, black pepper bun 16

**G&D Waffle** maple syrup, vanilla honey butter 12  
ADD fried chicken and Texas Pete 5

**Brioche French Toast** bananas foster, candied pecans, whipped cream cheese 15

**'Bloody Mary' Steak & Eggs\*** <sup>gf</sup> grilled hanger steak, smashed potatoes, pickled fennel, celery, two sunny eggs 18

**B.N.B\*** buttermilk biscuit, chorizo gravy, fried egg, breakfast potato 14

**Wagyu Pastrami Hash\*** <sup>gf</sup> breakfast potatoes, roasted onions & peppers, chimichurri, two sunny eggs 15

**Chilaquiles Benedict\*** <sup>gf</sup> tortilla chips, smoked pork, salsa roja, queso fresco, poached eggs, roasted pablano hollandaise, breakfast potatoes 15

**Fish & Chips** <sup>gf option</sup> vodka tempura fried white fish, pickled fennel & arugula salad, lemon, Texas Pete tartar sauce 17

**Shrimp & Grits\*** <sup>gf</sup> blackened, jalapeño avocado gravy 19

**Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 18

**Cacio e Pepe** shishito peppers, shiitake mushrooms, pink and black pepper 16

## PLATES

<sup>gf</sup> gluten free <sup>gf</sup> 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. 042319

# GRAM & DUN

Spencer Knipper, Executive Chef  
Jarid Ward, Chef de Cuisine

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