

# 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: gold sauce, comeback sauce, peppercorn ranch 12
  - Asian Pig Wings** saké soy glaze, cilantro, sambal 18
  - French Onion Dumplings** Frenched onions, gruyère, onion broth, fine herbs 12
  - Pimento Cheese** <sup>gf option</sup> Tillamook cheddar, chow-chow relish, toasted lavash, grilled pita bread 12
  - Gram Cinnamon Roll** daily offering 7
  - Bourbon Bacon** bacon confit, bourbon maple glaze powdered sugar 9

**PLANKS PICK:** two 9.50 three 13.50 four 17.50

served on toasted Farm to Market Bread  
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, salmon \$7

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

**Jackson** <sup>gf</sup> grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard 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 or house salad

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

**Fried Chicken\*** hot fried, house pickles, shredded napa cabbage, s&p egg bun 14

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

**GD Wagyu Burger\*** Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, jalapeño cheddar pretzel bun 16

**Quarter Pound Hot Dog** house-smoked cheese whiz, jalapeño relish, fried onions, poppy seed & onion hoagie 13

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

**French Toast** Texas toast, cinnamon apple, bourbon maple 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

**Rye Benedict\*** confit tomato, peppercorn hollandaise, marble rye bread 15

**Smoked Pork Hash\*** pulled pork, "BBQ butter," shredded potatoes, Jason Wiebe aged cheddar, fried egg 15

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

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

**Puttanesca** tomato, castelvetro olives, capers, garlic, red chile, olive oil 16

Add grilled: chicken \$4, hanger steak \$6, salmon \$7

<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. 112019

**GRAM  
& DUN**

Jarid Ward, Executive Chef  
Mareth Kuy, General Manager

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