


D I N N E R


STARTERS

Lobster Avocado  mango salsa, chili beurre blanc 15

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

Skewers  grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 14


Nachos chicken or short rib, house-made beer cheese sauce 15

Tempura Shrimp  blue cheese mousse, celery hearts, buffalo vinaigrette 13

Asian Pig Wings saké soy glaze, cilantro, sambal 18

Tuna Tartare* teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce 15


Steak Tartare* wagyu ribeye blend, shallots, dijon vinaigrette, garlic toast points, horseradish cream, chives 17


Charcuterie Board  *option* chef's selection of artisanal meats & cheeses, roasted grapes, stone ground mustard, cranberry mostarda, marcona almonds, lavash crackers 23


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


Chicken & Sausage Gumbo basmati rice 8/12

SUSHI

Flying Dragon*  *option* blue crab, cucumber, unagi, avocado, spicy mayo, tobiko, sesame Seeds, scallions, tempura shrimp, crunch 16

Smoked Alaska* tempura shrimp, smoked salmon cream cheese, cucumber, citrus cured salmon, fried capers, scallions, everything bagel crunch, dill mayo 16 

Spicy Tuna* sriracha, avocado, blue crab, tobiko, crunch 16 


Maine Lobster*  *option* tempura shrimp, avocado, wasabi mayo, unagi sauce, ginger glaze, sriracha mayo, tobiko 16

TACOS

Hearts of Palm fried hearts of palm, avocado, chipotle aioli, pico de gallo 14

Achiote Chicken  pickled cabbage, chipotle aioli, mango salsa 15

Short Rib  pico de gallo, guacamole, cotija 15

Shrimp  candied fresno chili, avocado purée, micro cilantro 15

SANDWICHES

try our house made potato bun on any sandwich, choice of house fries or house salad

Chicken Caprese grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16

Steak Sandwich* sliced ribeye, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread 16


Fresko Burger* smoked gouda, arugula, pickled onion, tomato jam, house made potato bun 17


GD Burger* Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, house made onion bun 18


Road Hoss* bacon, Hemme Brothers aged smoked cheddar, onion straws, Dr. Smoke's BBQ butter, house made potato bun 17


GREENS


Add: chicken \$5, hanger steak, salmon, shrimp, or scallop \$7

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

Harissa chicken  house greens, avocado, fire-roasted red peppers, grilled pineapple, feta cheese, cilantro-lime vinaigrette 14

Jackson  romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14


Fresko  artisan lettuce, berries, orange supreme, goat cheese, red onion, sunflower seeds, red wine vinaigrette 6/12


Tuscan Kale Caesar  *option* chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 8/13


ENTREES


Half Grilled Chicken lemon & thyme brine, sautéed garlic swiss chard, lemon pan sauce, roasted potatoes 23

Spring Vegetable Curry* basmati rice, spring onion, asparagus, summer squash, roasted red pepper, lemongrass & coconut curry, cilantro, lime wedge, spiced peanuts 22

Alaskan Halibut  frisée salad, asparagus, butter poached radish, brown butter sauce, pink peppercorns 39

Shrimp & Grits  blackened, jalapeño avocado gravy 24

Fried Catfish  cornmeal-crust, hot pepper butter sauce, southern collard greens, bacon, mashed potatoes 20


Pan Seared Salmon*  lemon and herb hummus, basil pesto, roasted red bell peppers, sautéed garlic swiss chard, marcona almonds 26

Chicken and Waffle waffle, spicy fried chicken, bourbon maple, red hot candy gastrique, vanilla butter 22

Burnt End Mac & Cheese Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 22


Lobster Ravioli Maine lobster filled pasta, escarole, roasted summer squash, sherry mascarpone creme, parmesan 29


Pan Seared Sea Scallops*  spicy greens, bacon lardons, cauliflower gratin, leek & fresno chili relish 31

Duroc Pork Chop *  12 oz dry aged grilled chop, creamy grits, grilled spring onion, strawberry balsamic compote, fennel 29

STEAK **Add: pan seared scallop \$7 or grilled shrimp \$7**


Hanger Steak* brussels sprouts hash, sweet demi-glace, crispy tobacco onions, bacon, goat cheese & chive smashed red potatoes 29

Filet*  7 oz., cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce, roasted red potato hash 35

Wagyu Ribeye*  16 oz., garlic spinach, horseradish butter, roasted yukon potatoes 54


SIDES


Sautéed Greens  minced garlic, olive oil 6

Roasted Brussels Sprouts  bacon lardons, shallots 8

Cauliflower Parmesan Gratin  8

Creamy Grits  7

Roasted Yukons  olive oil, smoked paprika, oregano 7

Truffle Potatoes  cotija, chive, truffle aioli 8

Goat Cheese & Chive Smashed Red Potatoes  7

Pimento Mac & Cheese 9

 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. 041421

**GRAM
& DUN**®

Thomas Pelkey, Executive Chef
Gladessa de los Reyes, Chef De Cuisine
Paul McCord, Sous Chef
Samantha Butler, Pastry Chef
Stephen Molloy, General Manager
Jeff Wiltfang, Manager
Jeff Thrall, Regional Director