

DINNER

STARTERS

Lobster Avocado ^{gf} mango salsa, chili beurre blanc 18

Not-So-Standard Potato Chips ^{gf} ^{option} parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12

Skewers ^{gf} grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 15

Nachos chicken or short rib, house-made beer cheese sauce 14

Tempura Shrimp ^{gf} blue cheese mousse, celery hearts, buffalo vinaigrette 14

Asian Pig Wings saké soy glaze, cilantro, sambal 18

Tuna Tartare* teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce 16

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

Pimento Cheese ^{gf} ^{option} Tillamook cheddar, pickled red onion relish, toasted lavash 13

Chicken & Sausage Gumbo basmati rice 8/12

SUSHI

Flying Dragon* ^{gf} ^{option} blue crab, cucumber, unagi, avocado, spicy mayo, tobiko, sesame Seeds, scallions, tempura shrimp, crunch 18

Smoked Alaska* tempura shrimp, smoked salmon cream cheese, cucumber, citrus cured salmon, fried capers, scallions, everything bagel crunch, dill mayo 17 ^{gf}

Spicy Tuna* sriracha, avocado, blue crab, tobiko, crunch 17 ^{gf}

Maine Lobster* ^{gf} ^{option} tempura shrimp, avocado, wasabi mayo, unagi sauce, ginger glaze, sriracha mayo, tobiko 19

TACOS

Achiote Chicken ^{gf} pickled cabbage, chipotle aioli, mango salsa 15

Short Rib ^{gf} pico de gallo, guacamole, cotija 15

Fish battered Alaskan halibut, chipotle aioli, avocado puree, coleslaw, queso fresco 17

Shrimp ^{gf} 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 \$6, hanger steak, salmon, shrimp \$9

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

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

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

Tuscan Kale Caesar ^{gf} ^{option} chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 8/13

Harissa chicken ^{gf} house greens, avocado, fire-roasted red peppers, grilled pineapple, feta cheese, cilantro-lime vinaigrette 18

ENTREES

Half Grilled Chicken lemon & thyme brine, sautéed garlic swiss chard, lemon pan sauce, roasted potatoes 27

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

Alaskan Halibut ^{gf} frisée salad, asparagus, butter poached radish, brown butter sauce, pink peppercorns 39

Shrimp & Grits ^{gf} blackened, jalapeño avocado gravy 23

Fried Catfish ^{gf} cornmeal-crust, hot pepper butter sauce, southern collard greens, bacon, mashed potatoes 22

Pan Seared Salmon* ^{gf} 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 23

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

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

STEAK **Add: grilled shrimp \$9**

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

Filet* ^{gf} 7 oz., cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce, roasted red potato hash 37

Prime Ribeye* ^{gf} 16 oz., garlic spinach, horseradish butter, roasted yukon potatoes 51

SIDES

Sautéed Greens ^{gf} minced garlic, olive oil 6

Roasted Brussels Sprouts ^{gf} bacon lardons, shallots 8

Creamy Grits ^{gf} 7

Cauliflower Parmesan Gratin ^{gf} 8

Truffle Potatoes ^{gf} cotija, chive, truffle aioli 8

Goat Cheese & Chive Smashed Red Potatoes ^{gf} 7

Pimento Mac & Cheese 9

^{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. 041421

**GRAM
& DUN**®

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