EAT
DINNER

FIRSTS

Not-So-Standard Potato Chips gf parmesan, sauce flight: comeback sauce, white bbq, gold sauce 12

French Onion Dumplings gruyère, Farm to Market brioche, onion broth 12

Loaded Baked Potato Gnocchi house-smoked bacon, cheddar curds, sour cream, chive 12

Bay Scallop Ceviche gf roasted tomatillo salsa, avocado, radish, pickled pearl onion, cilantro, lavash 15

Steamed PEI Mussels gf *option* chive nage, tomato confit, pickled fennel, grilled sourdough 14

Crab & Scallion Hushpuppies green goddess dressing, pickled green tomato & cucumber relish 13

Asian Pig Wings saké soy glaze, cilantro, sambal 18

Pimento Cheese gf *option* Jason Wiebe cheddar, chow-chow relish, toasted sesame seed lavash, grilled pita bread 12

Twisted Bread daily selection of butters 7.25

Charcuterie Board

daily offering, served with lavash crackers

small: two cured meats, one fresh/local cheese, pickled vegetables 13

large: three cured meats, two fresh/local cheeses, pickled vegetables 19

GREENS

Add grilled: chicken $4, hanger steak $6, shrimp $6

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

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

Beet & Strawberry gf shaved asparagus, watercress, champagne vinaigrette 8/13

Brussels Sprout & Kale gf cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

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

sides to share $7.50

BEEF FAT FRIES gf

ROASTED RED POTATOES WITH SALSA VERDE

BARLEY-SHIITAKE RISOTTO

CREAMED BRUSSELS SPROUTS gf

GREEN BEAN CASSEROLE

SAUTEED SWISS CHARD

BLISTERED SHISHITOS

BOWLS

Soup of the Moment daily selections 7/12

Chicken & Sausage Gumbo bay rice 8/12

PLATES

Fish & Chips vodka tempura fried, pickled fennel & arugula salad, lemon, Texas Pete tartar sauce 20

Shrimp & Grits* gf blackened, jalapeño avocado gravy 24

Scallops gf seared scallops, popcorn puree, red wine gastrique, edamame 33

Red Snapper* gf sweet corn succotash, summer squash, asparagus, linguica sausage, chimichurri 28

Cacio e Pepe *(vegetarian)* shishito peppers, shiitake mushrooms, pink and black pepper 19

King Trumpet Mushroom *(vegan)* black bean puree, carrot caramel, peas, rice paper, chile oil 19

Burnt End Mac & Cheese house bbq, fontina, pecorino, chicharrón crumble 22

Chicken and Waffles* blue corn waffle, spicy fried chicken, Tom's Town Bourbon maple, red hot gastrique, vanilla butter 24

Amish Chicken* gf herb and pea risotto, baby carrots, charred scallion fromage, chicken demi 22

Udon Chicken Bowl udon noodle, shaved vegetables, char siu chicken thighs, spicy hoisin broth 20

Double Pork Chop* breaded, creamed brussels sprouts, house-smoked bacon, pork jus 29

Pork Porterhouse* gf *option* 14 oz dry age, swiss chard, apple chutney, pork broth 25

Hanger Steak* gf roasted new potatoes, grilled Grand River Farms oyster mushrooms, salsa verde, arugula 24

PRIME BEEF

Ribeye 'Au Poivre' gf 14 oz, green bean casserole 47

Filet 7 oz, cherry compote, barley-shiitake mushroom risotto, watercress salad 32

Tomahawk for Two 34 oz. porcini rubbed, black garlic butter, tobacco fried onions, veal jus 79

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. 061919

GRAM & DUN®

Jarid Ward, Executive Chef

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