


# DINNER

## STARTERS

**Lobster Avocado**  mango salsa, chili beurre blanc 18


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

**Skewers**  three grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 15

**Tempura Shrimp**  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**  *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\*** 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 

**Spicy Tuna\*** sriracha, avocado, blue crab, tobiko, crunch 17 


**Maine Lobster\***  *option* tempura shrimp, avocado, wasabi mayo, unagi sauce, ginger glaze, sriracha mayo, tobiko 19

## TACOS

**Achiote Chicken**  pickled cabbage, chipotle aioli, mango salsa 15

**Short Rib**  pico de gallo, guacamole, cotija 15

**Fish** battered Alaskan halibut, chipotle tartar sauce, cabbage slaw, queso fresco, tajin 17

**Shrimp**  candied fresno chili, avocado purée, micro cilantro 15

## SANDWICHES

*all sandwiches are served on local Farm to Market Bread, 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, potato bun 17


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

## GREENS


**Add: chicken \$6, hanger steak, salmon, shrimp \$9**

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

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

**Fresko**  artisan lettuce, berries, orange supreme, goat cheese, red onion, sunflower seeds, red wine vinaigrette 14


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

**Harissa Chicken**  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**  frisée salad, asparagus, butter poached radish, brown butter sauce, pink peppercorns 39

**Shrimp & Grits**  blackened, jalapeño avocado gravy 25

**Fried Catfish**  cornmeal-crust, hot pepper butter sauce, southern collard greens, bacon, mashed potatoes 24

**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 23

**Lobster Ravioli** Maine lobster filled pasta, escarole, roasted summer squash, sherry mascarpone creme, parmesan 32

## 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\***  7 oz., cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce, roasted red potato hash 37

**Prime Ribeye\***  16 oz., garlic spinach, horseradish butter, roasted yukon potatoes 51

## SIDES

**Roasted Brussels**  **Sprouts** bacon lardons, shallots 8

**Creamy Grits**  7

**Cauliflower Parmesan Gratin**  8

**Truffle Potatoes**  cotija, chive, truffle aioli 8

**Goat Cheese & Chive Smashed Red Potatoes**  7

**Pimento Mac & Cheese** 9

18% gratuity will be added to groups of 8 or more

 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  
**Stephen Molloy**, General Manager  
**Jeff Wiltfang**, Manager  
**Jeff Thrall**, Regional Director