

# D I N N E R

## STARTERS

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

**Basque Octopus**  yukon gold potatoes, cured Spanish chorizo, chimichurri 17


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

**Tempura Shrimp** blue cheese mousse, celery hearts, buffalo vinaigrette 14

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

**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

**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

**Way too Sexy Roll\*** tempura shrimp, seasoned crab mix, fried langoustine, avocado, scallions, firecracker sauce, unagi 18

**Volcano Roll\*** smoked salmon cream cheese, jalapeno, mango, rolled & tempura fried, spicy salmon mix, Mae Ploy mayo, togarashi 18

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

## TACOS

**Fish**  blackened mahi mahi, chipotle tartar sauce, cabbage slaw, pickled jalapeno 17

**Shrimp**  chipotle aioli, avocado, pickled onions, cilantro 17


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


**Short Rib**  pico de gallo, guacamole, cotija 16


## SANDWICHES

*all sandwiches are served on local Farm to Market Bread, choice of house fries or house salad*

**Sesame Salmon Burger** wood fire grilled salmon, teriyaki aioli, salted cucumber, bibb lettuce, jalapeño pretzel bun 18


**Chicken Caprese\***  *option* wood fire grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16


**Steak Sandwich\***  *option* sliced Kansas City strip steak, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread 18


**GD Burger\***  *option* wood fire grilled patty, Hemme Brothers aged smoked cheddar, bacon caramel, bibb lettuce, steak sauce, jalapeño pretzel 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**  grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 15

**Chopped**  *option* chopped greens, butternut squash, granny smith apples, brioche croutons, spiced pumpkin seeds, cranberries, prairie breeze cheddar, maple vinaigrette 15

**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

**Winter Vegetable Curry**  basmati rice, butternut squash, roasted red peppers, artichokes, roasted parsnips, coconut curry, cilantro, spiced peanuts 24

**Shrimp & Grits**  blackened, jalapeño avocado gravy 26

**Blackened Mahi Mahi**  butternut squash puree, roasted parsnips, red quinoa, Tuscan kale, citrus beurre blanc 35

**Fried Catfish** cornmeal-crust, hot pepper butter sauce, southern greens, bacon, mashed potatoes 26

**Pan Seared Salmon\***  lemon and herb hummus, basil pesto, roasted red bell peppers, sautéed garlic swiss chard, marcona almonds 31

**Chicken and Waffle** waffle, spicy fried chicken, maple syrup, red hot candy gastrique, vanilla butter 24

**Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 25


**Linguini Bolognese** five hour beef & pork bolognese, shaved parmesan, chives, ciabatta bread 25

**Lobster Ravioli** Maine lobster filled pasta, escarole, roasted butternut squash, sherry mascarpone creme, parmesan 34

## WOOD FIRE **Add: grilled shrimp \$9**

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

**Hanger Steak\*** brussels sprouts hash, sweet demi-glace, crispy tobacco onions, bacon, goat cheese & chive smashed red potatoes 32

**Filet\***  7 oz., cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce, roasted red potato hash 39

**Durham Ranch Wagyu Ribeye\***  12 oz., cauliflower gratin, mushroom & cognac ragout, maldon sea salt 62

## SIDES

**Creamed Brussels Sprouts**  bacon lardons 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**

20% 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.

**GRAM  
& DUN**®