

# EAT DINNER

- FIRSTS**
- Lobster Avocado** mango salsa, chili beurre blanc 15 <sup>gf</sup>
- Pimento Cheese** Tillamook cheddar, pickled red onion relish, toasted lavash 13 <sup>gf option</sup>
- Skewers** wood fired Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 14 <sup>gf</sup>
- Nachos** chicken or short rib, house-made beer cheese sauce 15
- Tempura Shrimp** blue cheese mousse, celery hearts, buffalo vinaigrette 13 <sup>gf</sup>
- Not-So-Standard Potato Chips** parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12 <sup>gf option</sup>
- Asian Pig Wings** saké soy glaze, cilantro, gochujang aioli 18
- Tuna Tartare** teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce 15
- Charcuterie Board** three cured meats, two fresh cheeses, pickled vegetables, lavash crackers 19 <sup>gf option</sup>
- Chicken & Sausage Gumbo** bay rice 8/12

## BETWEEN BREAD

*choice of house fries or house salad*

- Chicken Caprese** grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 15 <sup>gf option</sup>
- Steak Sandwich** sliced ribeye, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread 16 <sup>gf option</sup>
- Fresko Burger** smoked gouda, arugula, pickled onion, tomato jam, Sam's potato bun 16 <sup>gf option</sup>
- GD Burger\*** Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, jalapeño cheddar pretzel bun 18
- Turkey Burger** caramelized onions, granny smith apples, baby spinach, blue cheese, oat bun 14

## TACOS

- Achiote Chicken** pickled cabbage, chipotle aioli, mango salsa 15 <sup>gf</sup>
- Short Rib** pico de gallo, guacamole, cotija 14 <sup>gf</sup>
- Shrimp** candied fresno chili, avocado purée, lime crema, micro cilantro 15 <sup>gf</sup>
- Chorizo & Potato** Onion & cilantro, avocado puree 15 <sup>gf</sup>

- SEA**
- Shrimp & Grits\*** <sup>gf</sup> blackened, jalapeño avocado gravy 24
- Fried Catfish** <sup>gf</sup> cornmeal-crust, hot pepper butter sauce, southern collard greens, mashed potatoes 20
- Pan Seared Salmon\*** <sup>gf</sup> chickpea puree, broccoli rabe sauce, roasted red bell peppers, marcona almonds 26
- Lobster Ravioli** Maine lobster filled pasta, escarole, roasted squash, sherry mascarpone creme, parmesan 29
- Pan Seared Sea Scallops** <sup>gf</sup> spicy greens, bacon lardons, cauliflower gratin, leek & fresno chili relish 31
- Golden Dragon Street Noodles** <sup>V</sup> marinated tofu, rice noodles, julienne carrots, zucchini, sweet onions, jalapeños, thai coconut sauce, peanuts 21
- LAND**
- Grilled Chicken\*** lemon & thyme brine, roasted potatoes, sautéed garlic swiss chard, lemon pan sauce 23
- Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 22
- Chicken and Waffle\*** blue corn waffle, spicy fried chicken, bourbon maple, red hot gastrique, vanilla butter 22
- Hanger Steak\*** goat cheese & chive smashed red potatoes, brussels sprouts hash, sweet demi-glace, crispy tabacco onions 26
- Filet\*** <sup>gf</sup> 7 oz, roasted red potato hash, cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce 35
- Wagyu Strip Steak** <sup>gf</sup> 12 oz., horseradish parsnip puree, tomato marmalade, micro chives 44

## GREENS

**Add: chicken \$5, hanger steak \$7, salmon \$7, Shrimp \$7**

- G&D** <sup>gf</sup> Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13
- Jackson** <sup>gf</sup> romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14
- Fresko** <sup>gf</sup> artisan lettuce, berries, orange supreme, goat cheese, shallots, red wine vinaigrette 8/13
- Chopped Kale Caesar** <sup>gf option</sup> chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 7/11

- SIDES**
- SAUTÉED GREENS** garlic, alive oil 6
- ROASTED BRUSSELS SPROUTS** bacon lardons, shallots 8
- CAULIFLOWER GRATIN** 8
- ROASTED YUKONS** olive oil, smoked paprika, oregano 6
- TRUFFLE POTATOES** cotija, chive 8
- GOAT CHEESE & CHIVE SMASHED RED POTATOES** 7
- PIMENTO MAC & CHEESE** 9

**GRAM  
& DUN**

<sup>gf</sup> gluten free    <sup>gf option</sup> - must request gluten free    <sup>V</sup> vegetarian

\*\*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.

**Thomas Pelkey**, Regional Chef    **Stephen Molloy**, General Manager  
**Darius McCool**, Sous Chef    **Jeff Thrall**, Regional Director