

D I N N E R

STARTERS

Chicken & Sausage Gumbo basmati rice 8/12

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

Tequila - Lime Chorizo Meatballs chipotle pineapple glaze, micro cilantro 14

Skewers ^{gf} three grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 17

Tempura Shrimp blue cheese mousse, celery hearts, buffalo vinaigrette 15

Pimento Cheese ^{gf 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, micro cilantro 16

Charcuterie Board ^{gf option} chef's selection of artisanal meats & cheeses, roasted grapes, stone ground mustard, blueberry compote, candied pistachios, lavash crackers 23

SUSHI

Available Friday & Saturday

Flying Dragon* blue crab, cucumber, unagi, avocado, spicy mayo, tobiko, sesame Seeds, scallions, tempura shrimp, crunch 19

Sunshine Roll tempura asparagus, carrots, cucumber, pickled daikon, scallions, firecracker sauce, crunchies 16

Volcano Roll* chive & dill cream cheese, jalapeno, mango, rolled & tempura fried, spicy salmon mix, Mae Ploy mayo, togarashi 19

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

Wagyu Roll* Snake River Farms wagyu gold beef, seasoned crab, avocado, spring onion, gochujang mustard, hard boiled egg yolk, teriyaki 23

TACOS

Shrimp ^{gf} chipotle tartar sauce, avocado, pickled onions, micro cilantro 17

Fish Tacos tempura fried cod, flour tortillas, green cabbage, mango salsa, feta cheese, chipotle tartar sauce 19

Barbacoa ^{gf} cilantro & onion, radish, tomatillo salsa 16

SANDWICHES

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

Chicken Caprese* ^{gf option} wood fire grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16

Wagyu Burger* ^{gf option} KC Cattle Company, wood fired grill wagyu patty, gruyere cheese, garlic & thyme mushrooms, arugula, garlic & herb aioli, sesame bun 21

Steak Sandwich* ^{gf option} sliced Kansas City strip steak, provolone cheese, sweet onions, cremini mushrooms, Herb butter, ciabatta bread 18

GD Burger* ^{gf option} Hertzog wood fired 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 ^{gf} house greens, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 13

Jackson ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 15

Asparagus Salad ^{gf option} fresh garbanzo bean puree, prosciutto, crispy soft boiled egg, shaved parmesan, mustard vinaigrette 16

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

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

ENTREES

Seasonal Curry ^{gf} cilantro coconut rice, summer squash, pineapple, roasted red bell peppers, fava beans, coconut curry, spiced peanuts, micro cilantro 24

Shrimp & Grits ^{gf} blackened, jalapeño avocado gravy, micro cilantro 26

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

Pan Seared Salmon* ^{gf} lemon and herb hummus, basil pesto, roasted red bell peppers, sautéed garlic swiss chard, pistachios 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, house smoked burnt ends, smoked gouda cream, gruyere cheese, parmesan, house pickles, chicharron crumble 25

Pasta Primavera gemelli pasta, fresh garbanzo beans, asparagus, fava beans, cherry tomatoes, greek yogurt, garlic & herb breadcrumbs, pine nuts, grated parmesan, pea petals 26

Lobster Ravioli Maine lobster filled pasta, escarole, roasted summer 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* ^{gf} 7 oz., cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce, roasted red potato hash 39

Steak Oscar* ^{gf option} 8 oz., Snake River Farms highest grade wagyu gold strip steak, crab stuffed shrimp, grilled asparagus, bearnaise sauce 62

SIDES

CREAMED BRUSSELS SPROUTS ^{gf}
bacon lardons 8

HOUSE CUT FRIES 7

GRILLED ASPARAGUS ^{gf} 8

SAUTÉED SPRING VEGETABLES ^{gf} 8

TRUFFLE POTATOES ^{gf}
parmesan, chive, truffle aioli 8

GOAT CHEESE & CHIVE SMASHED RED POTATOES ^{gf} 7

SMOKED GOUDA MAC & CHEESE 9

GRAM & DUN®

Gram & Dun is a local restaurant supporting local purveyors who share our belief in quality and sustainability. We source our products locally from City Bitty Farm, Hemme Brothers Creamery, Slice & Spice, Scimeca's Sausage, Pearl Family Farm, Green Gate Farms, Two sisters Farm, Green Thumbs Up, Hertzog Meat Co, KC Cattle Company, KC Food Hub, Moyer Farms

20% gratuity will be added to groups of 8 or more

*These items may be served raw or under cooked. ^{gf} gluten free ^{gf option} - must request gluten free
*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.