

EAT DINNER

FIRSTS

- Not-So-Standard Potato Chips** ^{gf} parmesan, sauce flight: comeback sauce, white bbq, gold sauce 11
- French Onion Dumplings** gruyère, Farm to Market brioche, onion broth 11.50
- Ahi Tuna Crudo** ^{gf option} pickled fennel, grapefruit, black olive caramel, soy-yuzu vinaigrette, sunflower 15.25
- Pork & Ricotta Meatballs** roasted tomato & ancho chili, queso fresco, avocado crema, cilantro 12.50
- 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 11
- Twisted Bread** caramel corn butter & cheddar-herb butter 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

BOWLS

- Soup of the Moment** daily selections 7/12
- Chicken & Sausage Gumbo** bay rice 8/12

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
- Waldorf Salad*** ^{gf} bibb lettuce, granny smith apples, toasted walnuts, celery, roasted grapes, lemon aioli 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 ~~~~~

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| BEEF FAT FRIES ^{gf} | BRAISED COLLARD GREENS |
| CREAMED BRUSSELS SPROUTS ^{gf} | WILD RICE |
| BURGER'S COUNTRY HAM CHEESY CORN | ROOT VEGETABLE HASH |

PLATE

- Cornmeal-Fried Catfish*** ^{gf option} Burger's country ham cheesy corn, house slaw, hush puppies, comeback sauce 18.25
- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 23.25
- Scallops** ^{gf} seared scallops, popcorn puree, red wine gastrique, edamame 33
- Bouillabaisse*** ^{gf option} tomato & shellfish broth, grilled shrimp, steamed mussels & clams, fennel, grilled ciabatta, rouille, fresh herbs 25.25
- Cacio e Pepe** shishito peppers, shiitake mushrooms, pink and black pepper 19
- Loaded Baked Potato Gnocchi** house-smoked bacon, cheddar curds, sour cream, chive 19
- Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 22.25
- Chicken & Waffles*** honey butter, texas pete, maple syrup 21
- Amish Chicken*** ^{gf} shiitake mushroom risotto, roasted cippolini onion, confit tomato, sauce chasseur 22.25
- Duck Two Ways*** ^{gf option} seared duck breast, confit duck leg, spaetzle, roasted root vegetables, à l'orange, date & apple cider mostarda 29
- Braised Short Rib** ^{gf option} Anson Mills blue corn polenta, braised collard greens, red wine jus, citrus & herb gremolata 25.25
- Double Pork Chop*** breaded, creamed brussels sprouts, house-smoked bacon, pork jus 29
- Pork Porterhouse*** ^{gf} 18 oz. dry aged, sweet potato hash, candied jalapeño, bourbon maple 24.25
- Hanger Steak*** ^{gf} roasted new potatoes, grilled Grand River Farms oyster mushroom, salsa verde, arugula 23.25
- Rosewood Ranch Wagyu Ribeye*** ^{gf} 14 oz, charcoal rubbed, potato dauphinois, Grand River Farms oyster mushrooms, peppercorn demi 45
- Tomahawk Ribeye for Two*** ^{gf option} 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. 112718

GRAM & DUN

Spencer Knipper, Executive Chef
Jarid Ward, Chef de Cuisine

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