

EAT DINNER

FIRSTS

- Not-So-Standard Potato Chips** ^{gf} parmesan, sauce flight: comeback sauce, white bbq, gold sauce 12
- French Onion Dumplings** gruyère, Farm to Market brioche, onion broth 12
- Bay Scallop Ceviche** ^{gf} roasted tomatillo salsa, avocado, radish, pickled pearl onion, cilantro 15
- Steamed PEI Mussels** ^{gf option} chive nage, tomato confit, pickled fennel, grilled sourdough 14
- Crab & Scallion Hushpuppies** green goddess dressing, pickled green tomato & cucumber relish 13
- 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 12
- Twisted Bread** daily selection of butters 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
- Beet & Strawberry** ^{gf} shaved asparagus, watercress, champagne vinaigrette 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

side\$ to share \$7.50

- BEEF FAT FRIES** ^{gf}
- ROASTED RED POTATOES WITH SALSA VERDE**
- CREAMED BRUSSELS SPROUTS** ^{gf}
- GREEN BEAN CASSEROLE**
- CHILLED ASPARAGUS, SMOKED TOMATO & DILL VINAIGRETTE**
- BRAISED COLLARD GREENS**
- BAKED POTATO GNOCCHI**

PLATE

- Fish & Chips** ^{gf option} vodka tempura fried white fish, pickled fennel & arugula salad, lemon, Texas Pete tartar sauce 20
- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 24
- Scallops** ^{gf} seared scallops, popcorn puree, red wine gastrique, edamame 33
- Alaskan Halibut*** ^{gf} sweet corn succotash, summer squash, asparagus, linguica sausage, chimichurri 28
- 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
- Chicken & Waffles*** honey butter, Texas Pete, maple syrup 21
- Amish Chicken*** ^{gf} shiitake mushroom risotto, roasted cipolini onion, confit tomato, sauce chasseur 22

- Braised Short Rib** ^{gf option} Anson Mills blue corn polenta, braised collard greens, red wine jus, citrus & herb gremolata 25
- Double Pork Chop*** breaded, creamed brussels sprouts, house-smoked bacon, pork jus 29
- Pork Porterhouse*** ^{gf} 14 oz dry age, bbq glazed, spring beans, black eyed peas, burger's bacon jam 25
- Hanger Steak*** ^{gf} roasted new potatoes, grilled Grand River Farms oyster mushroom, salsa verde, arugula 24

PRIME BEEF

porcini rubbed, black garlic butter, tobacco fried onions, veal jus, with choice of: roasted red potatoes, beef fat fries, or creamed brussels sprouts

- Filet** 7 oz. 32
- Wagyu Ribeye** 14 oz. 47
- Tomahawk for Two** 34 oz. 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. 042319

**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