

GROUP DINING

# TABLE FEAST 1 \$55

## STARTERS TO SHARE, PICK 2

**Not-So-Standard Potato Chips**  parmesan, sauce flight:  
comeback sauce, white bbq, gold sauce


**Asian Pig Wings** saké soy glaze, cilantro, sambal


**Charcuterie Board**  *option* selection of cured meats, pates, fresh/local cheeses, and pickled vegetables

**French Onion Dumplings** gruyère, Farm to Market brioche, onion broth


## SECOND

**Soups of the Moment** daily selections

**Jackson Salad**  grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette


**The Goat Salad**  *option* herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange,  
banana bread croutons, sweet maple red onion vinaigrette

## MAIN

**Filet\***  7 oz, charcoal rubbed, potato dauphinois, Grand River Farms oyster mushrooms, peppercorn demi

**Scallops**  seared scallops, popcorn purée, red wine gastrique, edamame

**Double Pork Chop\*** breaded, creamed brussels sprouts, house-smoked bacon, pork jus

**Duck Two Ways\***  *option* seared duck breast, confit duck leg, spaetzle, roasted root vegetables,  
à l'orange, date & apple cider mostarda

## DESSERT PICK 2

**Gram & Dun Bar** chocolate mousse, ganache, peanut nougat, salted caramel, pretzel, peanut butter cup ice cream

**Double Chocolate Goopy Cake** chocolate oatmeal cookie crust, dark chocolate butter filling, bourbon whipped cream

**Key Lime Cheesecake** key lime curd, whipped cream cheese, graham cracker crust, mint & lime whipped cream



 *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 food-borne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.

GROUP DINING SALES 816-389-2900  
EVENTS@GRAMANDDUN.COM

GROUP DINING

# TABLE FEAST 2 \$65

## STARTERS TO SHARE, PICK 2

**Not-So-Standard Potato Chips**  parmesan, sauce flight:  
comeback sauce, white bbq, gold sauce


**Asian Pig Wings** saké soy glaze, cilantro, sambal


**Charcuterie Board**  *option* selection of cured meats, pates, fresh/local cheeses, and pickled vegetables

**French Onion Dumplings** gruyère, Farm to Market brioche, onion broth

## SECOND

**Soups of the Moment** daily selections

**Jackson Salad**  grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette


**The Goat Salad**  *option* herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange,  
banana bread croutons, sweet maple red onion vinaigrette

## MAIN

**Rosewood Ranch Wagyu Ribeye\***  14 oz, charcoal rubbed, potato dauphinois,  
Grand River Farms oyster mushrooms, peppercorn demi

**Scallops**  seared scallops, popcorn purée, red wine gastrique, edamame

**Double Pork Chop\*** breaded, creamed brussels sprouts, house-smoked bacon, pork jus

**Duck Two Ways\***  *option* seared duck breast, confit duck leg, spaetzle, roasted root vegetables,  
à l'orange, date & apple cider mostarda

## DESSERT PICK 2

**Gram & Dun Bar** chocolate mousse, ganache, peanut nougat, salted caramel, pretzel, peanut butter cup ice cream

**Double Chocolate Goopy Cake** chocolate oatmeal cookie crust, dark chocolate butter filling, bourbon whipped cream

**Key Lime Cheesecake** key lime curd, whipped cream cheese, graham cracker crust, mint & lime whipped cream



 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 food-borne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.

GROUP DINING SALES 816-389-2900  
EVENTS@GRAMANDDUN.COM