

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, arugula, smoked garlic edamame, candied orange,
banana bread croutons, sweet maple red onion vinaigrette

MAIN

Filet*  7 oz, coffee-crust, brulee sweet potato, black garlic butter, fried shallot

Scallop & Clam 'Chowder'*  seared scallops, cherry stone clams, bacon lardons,
marble potatoes, chowder cream, radish & celery salad

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

Dover Sole Meunière* pan-fried, wild rice, meunière butter, grilled lemon

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

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

Asian Pig Wings saké soy glaze, cilantro, sambal

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

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The Goat Salad gf option herbed goat cheese, arugula, smoked garlic edamame, candied orange,
banana bread croutons, sweet maple red onion vinaigrette

MAIN

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

Scallop & Clam 'Chowder'* gf seared scallops, cherry stone clams, bacon lardons,
marble potatoes, chowder cream, radish & celery salad

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

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