

EAT LUNCH

FIRSTS

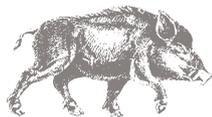
Not-So-Standard Potato Chips ^{gf}
parmesan, sauce flight: comeback sauce, white bbq,
gold sauce 11

Asian Pig Wings saké soy glaze, cilantro,
sambal 18

French Onion Dumplings gruyère, Farm to
Market brioche, onion broth 11.50

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



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

BOWLS

Chicken & Sausage Gumbo
bay rice 8/12

Soups of the Moment
daily selections 7

BETWEEN BREAD

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

BBQ Black Bean Burger
open faced, spicy tomato jam, marinated
mushrooms, goat cheese, nine grain,
arugula, cucumber vinaigrette 14.25

Short Rib Grilled Cheese
pimento cheese, caramelized onion,
pickled jalapeno, sourdough 14.50

Hot Fried Chicken*
pepperjack cheese, red cabbage slaw,
house pickles, brioche bun 13.25

House-Smoked Pastrami
gruyere, pickled red cabbage, creamy
horseradish, marble rye 14.50

GD Wagyu Burger*
bbq seasoned, smoked american, bacon
confit, tobacco fried onions, steak sauce,
black pepper bun 15

BBQ Philly
burnt ends, roasted peppers & onions,
American, poppy seed onion hoagie 13.50

Meatball Grinder
pork & ricotta meatballs, ancho chili
& tomato sauce, mozzarella,
sesame Italian loaf 13.50

sides to share \$7

BEEF FAT FRIES ^{gf}

CREAMED BRUSSELS SPROUTS ^{gf}

ROOT VEGETABLE HASH

**BURGER'S COUNTRY HAM
CHEESY CORN**

PLATES

Cornmeal-Fried Catfish* ^{gf option} Burger's
country ham cheesy corn, house slaw, hush puppies,
comeback sauce 16.25

Shrimp & Grits* ^{gf} blackened, jalapeño avocado
gravy 19.25

Pappardelle house-made pasta, roasted pumpkin,
brown butter, fried sage 15

Burnt End Mac & Cheese house bbq, fontina,
pecorino, chicharrón crumble 18.25

Amish Chicken* ^{gf} shiitake mushroom risotto,
roasted cippolini onion, confit tomato, sauce
chasseur 16.25

Chicken & Waffles honey butter, texas pete,
maple syrup 18.25

^{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