

LUNCH

STARTERS

Lobster Avocado mango salsa, chili beurre blanc 15 

Pimento Cheese Tillamook cheddar, pickled red onion relish, toasted lavash 13  *option*

Nachos chicken or short rib, house-made beer cheese sauce 15

Asian Pig Wings saké soy glaze, cilantro, sambal 18

Tuna Tartare* teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce 15

Skewers grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 14 

Tempura Shrimp blue cheese mousse, celery hearts, buffalo vinaigrette 13 

Not-So-Standard Potato Chips parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12  *option*

Chicken & Sausage Gumbo basmati rice 8/12

GREENS

Add: chicken \$5, hanger steak, salmon, Shrimp, or scallop \$7

G&D  artisan lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13

Jackson  romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14

Fresko  artisan lettuce, berries, orange supreme, goat cheese, red onion, sunflower seeds, red wine vinaigrette 6/12

Harissa chicken  house greens, avocado, fire-roasted red peppers, grilled pineapple, feta cheese, cilantro-lime vinaigrette 14

Tuscan Kale Caesar  *option* chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 8/13

Brussels Sprout & Kale  cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

TACOS

Hearts of Palm fried hearts of palm, avocado, chipotle aioli, pico de gallo 14

Achiote Chicken pickled cabbage, chipotle aioli, mango salsa 15 

Short Rib pico de gallo, guacamole, cotija 15 

Shrimp candied fresno chili, avocado purée, micro cilantro 15 

ENTREES

Half Grilled Chicken lemon & thyme brine, sautéed garlic swiss chard, lemon pan sauce, roasted potatoes 23

Shrimp & Grits  blackened, jalapeño avocado gravy 19

Fried Catfish  cornmeal-crust, hot pepper butter sauce, southern collard greens, mashed potatoes 20

Chicken and Waffle waffle, spicy fried chicken, bourbon maple, red hot candy gastrique, vanilla butter 22

Burnt End Mac & Cheese Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 18

Hanger Steak* brussels sprouts hash, sweet demi-glace, crispy tobacco onions, bacon, goat cheese & chive smashed red potatoes 29

SANDWICHES

try our house made potato bun on any sandwich, choice of house fries or house salad

Chicken Caprese* grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16  *option*

Short Rib Grilled Cheese pimento cheese, caramelized onion, tomato jam, pickled jalapeno, sourdough 15

Cubano Sandwich house smoked pork, napoli salami, tequila mustard, sour pickles, swiss cheese, ciabatta bread 16

Steak Sandwich* sliced ribeye, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread 16  *option*

GD Burger* Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, house made onion bun 18

Road Hoss* bacon, Hemme Brothers aged smoked cheddar, onion straws, bbq sauce, house made potato bun 17

Fresko Burger* smoked gouda, arugula, pickled onion, tomato jam, house made potato bun 17  *option*

SIDES

SAUTÉED GREENS
garlic, olive oil 6

ROASTED BRUSSELS SPROUTS
bacon lardons, shallots 8

CAULIFLOWER GRATIN 8

ROASTED YUKONS olive oil, smoked paprika, oregano 7

TRUFFLE POTATOES
cotija, chive 8

GOAT CHEESE & CHIVE SMASHED RED POTATOES 7

PIMENTO MAC & CHEESE 9

 gluten free  *option* - must request gluten free  vegetarian

**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. 111120

**GRAM
& DUN**®

Thomas Pelkey Executive Chef
Gladessa de los Reyes Chef De Cuisine
Paul McCord Sous Chef
Samantha Butler Pastry Chef
Stephen Molloy General Manager
Jeff Wiltfang Manager
Jeff Thrall Regional Director