

# LUNCH

## STARTERS

**Lobster Avocado** mango salsa, chili beurre blanc 18 **gf**

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

**Nachos** chicken or short rib, house-made beer cheese sauce 14

**Asian Pig Wings** saké soy glaze, cilantro, sambal 18

**Tuna Tartare\*** teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce 16

**Skewers** grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 15 **gf**

**Tempura Shrimp** blue cheese mousse, celery hearts, buffalo vinaigrette 14 **gf**

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

**Chicken & Sausage Gumbo** basmati rice 8/12

## GREENS

**Add: chicken \$6, hanger steak, salmon, Shrimp \$9**

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

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

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

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

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

**Harissa chicken** **gf** house greens, avocado, fire-roasted red peppers, grilled pineapple, feta cheese, cilantro-lime vinaigrette 18

## TACOS

**Fish** battered Alaskan halibut, chipotle aioli, avocado puree, coleslaw, queso fresco 17

**Achiote Chicken** pickled cabbage, chipotle aioli, mango salsa 15 **gf**

**Short Rib** pico de gallo, guacamole, cotija 15 **gf**

**Shrimp** candied fresno chili, avocado purée, micro cilantro 15 **gf**

## ENTREES

**Half Grilled Chicken** lemon & thyme brine, sautéed garlic swiss chard, lemon pan sauce, roasted potatoes 27

**Shrimp & Grits** **gf** blackened, jalapeño avocado gravy 19

**Fried Catfish** **gf** cornmeal-crust, hot pepper butter sauce, southern collard greens, mashed potatoes 22

**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 23

**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 **gf 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 **gf 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 **gf option**

## SIDES

**SAUTÉED GREENS**  
garlic, olive oil 6

**ROASTED BRUSSELS SPROUTS**  
bacon lardons, shallots 8

**CAULIFLOWER GRATIN** 8

**TRUFFLE POTATOES**  
cotija, chive 8

**GOAT CHEESE & CHIVE SMASHED RED POTATOES** 7

**PIMENTO MAC & CHEESE** 9

**gf** gluten free **gf option** - must request gluten free **V** 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  
**Stephen Molloy** General Manager  
**Jeff Wiltfang** Manager  
**Jeff Thrall** Regional Director