

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 15

French Onion Dumplings gruyère, Farm to
Market brioche, onion broth 12

Bay Scallop Ceviche ^{gf} roasted tomatillo
salsa, avocado, radish, pickled pearl onion, cilantro,
lavash 15

Crab & Scallion Hushpuppies green
goddess dressing, pickled green tomato & cucumber
relish 13

Pimento Cheese ^{gf option} Jason Wiebe cheddar,
chow-chow relish, toasted sesame seed lavash,
grilled pita bread 12

Twisted Bread daily selection of butters 7.25

S 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

Beet & Strawberry ^{gf} shaved asparagus,
watercress, champagne vinaigrette 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

Short Rib Grilled Cheese
pimento cheese, caramelized onion,
pickled jalapeno, sourdough 14

Hot Fried Chicken*
pepperjack cheese, red cabbage slaw,
house pickles, brioche bun 13

House-Smoked Pastrami
gruyere, pickled red cabbage, creamy
horseradish, marble rye 14

GD Wagyu Burger*
bbq seasoned, smoked american, bacon
confit, tobacco fried onions, steak sauce,
black pepper bun 16

BBQ Philly
burnt ends, roasted peppers & onions,
American, poppy seed onion hoagie 14

sides to share \$7

BEEF FAT FRIES ^{gf}

CREAMED BRUSSELS SPROUTS ^{gf}

BARLEY-SHIITAKE RISOTTO

BLISTERED SHISHITOS



PLATES

King Trumpet Mushroom *(vegan)* black bean
puree, carrot caramel, peas, rice paper, chile oil 16

Fish & Chips ^{gf option} vodka tempura fried, pickled
fennel & arugula salad, lemon, Texas Pete tartar sauce 17

Red Snapper ^{gf} sweet corn succotash, summer
squash, asparagus, linguica sausage, chimichurri 20

Shrimp & Grits* ^{gf} blackened, jalapeño avocado
gravy 19

Steamed PEI Mussels ^{gf option} chive nage, tomato
confit, pickled fennel, grilled sourdough 14

Cacio e Pepe *(vegetarian)* shishito peppers, shiitake
mushrooms, pink and black pepper 16

Burnt End Mac & Cheese house bbq, fontina,
pecorino, chicharrón crumble 18

Amish Chicken* ^{gf} herb and pea risotto, baby
carrots, charred scallion fromage, chicken demi 16

^{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. 062019

**GRAM
& DUN**

Jarid Ward, Executive Chef

We grow our own super fresh, pesticide and
herbicide-free: watercress, lettuces, mint, micro-
greens, cilantro, scallions, basil, and edible flowers