

LUNCH

STARTERS

Lobster Avocado mango salsa, chili beurre blanc 18 

Pimento Cheese Tillamook cheddar, pickled red onion relish, toasted lavash 13  *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 three grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 15 

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

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 \$6, hanger steak, salmon, Shrimp \$9

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

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

Fresko  artisan lettuce, berries, orange supreme, goat cheese, red onion, sunflower seeds, red wine vinaigrette 14

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

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

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

TACOS

Fish battered Alaskan halibut, chipotle tartar sauce, cabbage slaw, queso fresco, tajin 17

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 

SANDWICHES

all sandwiches are served on local Farm to Market Bread, 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

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

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

ENTREES

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

Shrimp & Grits  blackened, jalapeño avocado gravy 25

Fried Catfish  cornmeal-crusted, hot pepper butter sauce, southern collard greens, mashed potatoes 24

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

SIDES

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

18% gratuity will be added to groups of 8 or more

 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
Stephen Molloy General Manager
Jeff Wiltfang Manager
Jeff Thrall Regional Director