

EAT LUNCH

FIRSTS

- Lobster Avocado** mango salsa, chili beurre blanc 15 ^{gf}
- Pimento Cheese** Tillamook cheddar, pickled red onion relish, toasted lavash 13 ^{gf option}
- Nachos** chicken or short rib, house-made beer cheese sauce 15
- Tuna Tartare** teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce 15
- Asian Pig Wings** saké soy glaze, cilantro, gochujang aioli 18
- Skewers** wood fired Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 14 ^{gf}
- Tempura Shrimp** blue cheese mousse, celery hearts, buffalo vinaigrette 13 ^{gf}
- Not-So-Standard Potato Chips** parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12 ^{gf option}
- Chicken & Sausage Gumbo** bay rice 8/12

TACOS

- Achiote Chicken** pickled cabbage, chipotle aioli, mango salsa 13 ^{gf}
- Short Rib** pico de gallo, guacamole, cotija 14 ^{gf}
- Shrimp** candied fresno chili, avocado purée, micro cilantro 14 ^{gf}

sides to share

- PIMENTO MAC & CHEESE** 9
- SAUTEED GREENS** garlic, shallot, white wine 6
- ROASTED BRUSSELS SPROUTS** bacon lardons, shallots 8
- ROASTED YUKONS** olive oil, smoked paprika, oregano 6
- TRUFFLE POTATOES** cotija, chive 8
- GOAT CHEESE & CHIVE SMASHED RED POTATOES** 6

PLATES

- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 19
- Fried Catfish** ^{gf} cornmeal-crusted, hot pepper butter sauce, southern collard greens, mashed potatoes 20
- Chicken and Waffle*** blue corn waffle, spicy fried chicken, bourbon maple, red hot gastrique, vanilla butter 22

S Add grilled: chicken \$5, hanger steak \$7, salmon \$7

G&D ^{gf} Missing Ingredient 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, shallots, red wine vinaigrette 8/13

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

Chopped Kale Caesar ^{gf option} chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 7/11

BETWEEN BREAD

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

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

GD Burger*
Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, jalapeño cheddar pretzel bun 17.50

Chicken Caprese
grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 12 ^{gf option}

Steak Sandwich
sliced ribeye, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread 13 ^{gf option}

Fresko Burger
smoked gouda, arugula, pickled onion, tomato jam, egg bun 14 ^{gf option}

Turkey Burger
caramelized onions, granny smith apples, baby spinach, blue cheese, oat bun 13

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

Smoked Duck Carbonara house-cut spaghetti, peas, parmesan, cured egg yolk 19

Hanger Steak* goat cheese & chive smashed red potatoes, brussels sprouts hash, sweet demi-glace, crispy tabacco onions 26

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

^{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. 051720

**GRAM
& DUN**

Jarid Ward, Executive Chef
Thomas Pelkey, Regional Chef
Stephen Molloy, General Manager
Jeff Thrall, Regional Director