





# EAT LUNCH

## FIRTS

- 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
- 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 
- 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** bay rice 8/12




## TACOS

- 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 
- Chorizo & Potato** onion & cilantro, avocado puree, lime crema 15 

## SIDES

- SAUTÉED GREENS** garlic, olive oil 6
- ROASTED BRUSSELS SPROUTS** bacon lardons, shallots 8
- CAULIFLOWER GRATIN** 8
- ROASTED YUKONS** olive oil, smoked paprika, oregano 6
- TRUFFLE POTATOES** cotija, chive 8
- GOAT CHEESE & CHIVE SMASHED RED POTATOES** 7
- PIMENTO MAC & CHEESE** 9

## SEA

- Shrimp & Grits\***  blackened, jalapeño avocado gravy 19
- Fried Catfish**  cornmeal-crusted, hot pepper butter sauce, southern collard greens, mashed potatoes 20
- Golden Dragon Street Noodles**  marinated tofu, rice noodles, julienne carrots, zucchini, sweet onions, jalapeños, thai coconut sauce, peanuts 21

## S GREENS

- Add: chicken \$5, hanger steak \$7, salmon \$7, Shrimp \$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
- Butternut Squash**  *option* artisan lettuce, bleu cheese, candied pecans, pumpernickel croutons, honey verjus dressing 8/13
- Brussels Sprout & Kale**  cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13
- Tuscan Kale Caesar**  *option* chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 7/11




## BETWEEN BREAD

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

- Short Rib Grilled Cheese** pimento cheese, caramelized onion, tomato jam, pickled jalapeno, sourdough 15
- GD Burger\*** Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, Sam's potato bun 18
- Chicken Caprese** grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 15  *option*
- Steak Sandwich** sliced ribeye, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread 16  *option*
- Fresko Burger** smoked gouda, arugula, pickled onion, tomato jam, Sam's potato bun 16  *option*
- Turkey Burger** caramelized onions, granny smith apples, baby spinach, blue cheese, oat bun 15

## LAND

- Chicken and Waffle\*** blue corn waffle, spicy fried chicken, bourbon maple, red hot gastrique, vanilla butter 22
- Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 18
- Hanger Steak\*** goat cheese & chive smashed red potatoes, brussels sprouts hash, sweet demi-glace, crispy tabacco onions 26

 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**<sup>®</sup>

**Thomas Pelkey**, Regional Chef  
**Darius McCool**, Sous Chef  
**Samantha Butler**, Pastry Chef  
**Stephen Molloy**, General Manager  
**Jeff Thrall**, Regional Director  
**Chase Wiedenmeyer**, Bar Manager