

# LUNCH

## STARTERS

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

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

**Tequila - Lime Chorizo Meatballs** chipotle pineapple glaze, micro cilantro 15

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

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

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

**Skewers**  three grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 17

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

## GREENS

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

**G&D**  house greens, Hemme Brothers fresh quark cheese, shallots, radish, sunflower seed granola, sherry-shallot vinaigrette 13

**Jackson**  grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 15

**Tuscan Kale Caesar**  *option* chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 14

**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

**Shrimp**  chipotle tartar sauce, avocado, pickled onions, micro cilantro 17

**Barbacoa**  cilantro & onion, radish, tomatillo salsa 16

**Fish Tacos** tempura fried cod, flour tortillas, green cabbage, mango salsa, feta cheese, chipotle tartar sauce 19

# GRAM & DUN<sup>®</sup>

**Thomas Pelkey**, Executive Chef

**Gladessa de los Reyes**,  
Chef De Cuisine

**Roberto Garcia**, Sous Chef

**Stephen Molloy**, General Manager

**Jessica Beck**, AGM

**Lilly Luna-Camacho**, Manager

**Daniel Orr**, Manager

## SANDWICHES

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

**Chicken Caprese\***  *option* wood fire grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16

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

**Steak Sandwich\***  *option* sliced Kansas City strip steak, provolone cheese, sweet onions, cremini mushrooms, Herb butter, ciabatta bread 18

**GD Burger\***  *option* Hertzog wood fired grilled patty, Hemme Brothers aged smoked cheddar, bacon caramel, bibb lettuce, steak sauce, jalapeño pretzel bun 18

**OG Burger\***  *option* two 3 oz. Hertzog smashed patties, american cheese, sweet onion, chopped bacon, house pickles, 'that sauce', brioche bun 18

**Wagyu Burger\***  *option* KC Cattle Company, wood fired grill wagyu patty, gruyere cheese, garlic & thyme mushrooms, arugula, garlic & herb aioli, sesame bun 21

## ENTREES

**Seasonal Curry**  cilantro coconut rice, summer squash, pineapple, roasted red bell peppers, fava beans, coconut curry, spiced peanuts, micro cilantro 24

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

**Shrimp & Grits**  blackened, jalapeño avocado gravy, micro cilantro 26

**Fried Catfish** cornmeal-crust, hot pepper butter sauce, southern greens, bacon, mashed potatoes 26

**Chicken and Waffle** waffle, spicy fried chicken, maple syrup, red hot candy gastrique, vanilla butter 24

**Pasta Primavera** gemelli pasta, fresh garbanzo beans, asparagus, fava beans, cherry tomatoes, greek yogurt, garlic & herb breadcrumbs, pine nuts, grated parmesan, pea petals 26

**Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, house smoked burnt ends, smoked gouda cream, gruyere cheese, parmesan, house pickles, chicharron crumble 25

**Hanger Steak\*** wood fire grilled steak, brussels sprouts hash, sweet demi-glace, crispy tobacco onions, bacon, goat cheese & chive smashed red potatoes 32

## SIDES

**CREAMED BRUSSELS SPROUTS**  bacon lardons 8

**TRUFFLE POTATOES**  parmesan, chive, truffle aioli 8

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

**SMOKED GOUDA MAC & CHEESE** 9 9

**HOUSE CUT FRIES** 5

20% gratuity will be added to groups of 8 or more

 gluten free  *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.

Gram & Dun is a local restaurant supporting local purveyors who share our belief in quality and sustainability.

We source our products locally from City Bitty Farm, Hemme Brothers Creamery, Slice & Spice, Scimeca's Sausage, Pearl Family Farm, Green Gate Farms, Two sisters Farm, Green Thumbs Up, Hertzog Meat Co, KC Cattle Company, KC Food Hub, Moyer Farms