

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 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}

CHILLED ASPARAGUS, SMOKED TOMATO & DILL VINAIGRETTE



PLATES

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

Alaskan Halibut ^{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 shishito peppers, shiitake mushrooms, pink and black pepper 16

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

Amish Chicken* ^{gf} shiitake mushroom risotto, roasted cipolini onion, confit tomato, sauce chasseur 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. 042319

**GRAM
& DUN**

Spencer Knipper, Executive Chef
Jarid Ward, Chef de Cuisine

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