

LUNCH

2022 RESTAURANT WEEK

DINE-IN ONLY | 35 PER PERSON
Does not include drink, tax, or gratuity

FIRST choose one:

- G&D Salad** artisan lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette gf
- Chicken Nachos** house-made beer cheese sauce
- Chicken & Sausage Gumbo** bay rice

SECOND choose one:

- Pan Seared Salmon*** lemon and herb hummus, basil pesto, roasted red bell peppers, sautéed garlic swiss chard, marcona almonds gf
- Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble
- Hanger Steak*** wood fire grilled steak, brussels sprouts hash, sweet demi-glace, crispy tobacco onions, bacon, goat cheese & chive smashed red potatoes

GRAM & DUN

gf gluten free gf option - must request gluten free

V 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.

Thomas Pelkey, Executive Chef
Gladessa de los Reyes, Chef De Cuisine
Stephen Molloy, General Manager
Jeff Thrall, Regional Director