

DINNER

2018 RESTAURANT WEEK

DINE-IN ONLY | 33 PER PERSON
Does not include drink, tax, or gratuity

FIRST choose one:



G&D Salad local greens, radish, cashew, cherry pepper, pecorino, creamy peppercorn dressing

The Goat Salad *option* herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette

Soup of the Day daily selection

SECOND choose one:



Shrimp & Grits* blackened, jalapeño avocado gravy

Amish Chicken* roasted turnip, rutabaga, parsnip, carrot purée, chicken demi

Sweet Tea Pork Shoulder* *option* pork belly cassoulet, sweet tea reduction, jalapeño-lime greens

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

Hanger Steak* roasted new potatoes, grilled oyster mushroom, salsa verde, arugula salad

THIRD choose one:



Gram & Dun Bar chocolate mousse, ganache, peanut nougat, salted caramel, pretzel, peanut butter cup ice cream

PB&J Cream Pie served with peanut butter ice cream

GRAM & DUN[®]

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. 121217

Executive Chef **Nathan Nichols**
Chef De Cuisine **Rick Mullins**
General Manager **Darren Newell**