

DINNER

2019 RESTAURANT WEEK

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

FIRST choose one:



G&D Salad **gf** Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette

The Goat **gf option** herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette

Soup of the Moment

SECOND choose one:



Shrimp & Grits* **gf** blackened, jalapeño avocado gravy

Amish Chicken* **gf** shiitake mushroom risotto, roasted cippolini onion, confit tomato, sauce chasseur

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

Hanger Steak* **gf** roasted new potatoes, grilled grand river farms oyster mushroom, salsa verde, arugula

Sweet Tea Pork Shoulder* **gf option** warm German potato salad, apple & baby kale salad, champagne vinaigrette

THIRD choose one:



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

Blonde Brownie butterscotch & white chocolate brownie, pecans, vanilla ice cream

GRAM & DUN[®]

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. 121217

Spencer Knipper, Executive Chef
Jarid Ward, Chef de Cuisine