

LUNCH

2018 RESTAURANT WEEK

DINE-IN ONLY | 15 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:

Short Rib Grilled Cheese

white cheddar, arugula, apple-onion chutney, nine grain bread, house fries or napa slaw

Fried Chicken Sandwich

chipotle peach bbq, fried leeks, smoked pepper jack, house pickles, house fries or napa slaw

Cornmeal-Fried Trout* smoked grits, red cabbage & caraway slaw, spicy aioli

Squash Cappellacci brown butter, dates, rosemary



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

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.