

# GRAM & DUN<sup>®</sup>

## THANKSGIVING A LA CARTE SPECIALS

### Roasted Turkey Breast

apple and herb stuffing, rosemary & black pepper gravy, cranberry chutney 27

### Grilled Swordfish

sweet potato mash, "green bean casserole", tobacco onions 29

### Prime Rib

goat cheese & chive smashed potatoes, glazed baby carrots, horseradish cream 39

## STARTERS

**Not-So-Standard Potato Chips** parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12

**Skewers** <sup>gf</sup> three grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 15

**Tempura Shrimp** blue cheese mousse, celery hearts, buffalo vinaigrette 14

**Asian Pig Wings** saké soy glaze, cilantro, sambal 18

**Charcuterie Board** <sup>gf option</sup> chef's selection of artisanal meats & cheeses, roasted grapes, stone ground mustard, cranberry mostarda, marcona almonds, lavash crackers 23

**Pimento Cheese** <sup>gf option</sup> Tillamook cheddar, pickled red onion relish, toasted lavash 13

**Chicken & Sausage Gumbo** basmati rice 8/12

## SUSHI

**Flying Dragon\*** blue crab, cucumber, unagi, avocado, spicy mayo, tobiko, sesame Seeds, scallions, tempura shrimp, crunch 18

**Way too Sexy Roll\*** tempura shrimp, seasoned crab mix, fried langoustine, avocado, scallions, firecracker sauce, unagi 18

**Spicy Tuna\*** <sup>gf option</sup> sriracha, avocado, blue crab, tobiko, crunch 17

## TACOS

**Fish** <sup>gf</sup> blackened mahi mahi, chipotle tartar sauce, cabbage slaw, pickled jalapeno 17

**Achiote Chicken** <sup>gf</sup> pickled cabbage, chipotle aioli, mango salsa 15

## SANDWICHES

*all sandwiches are served on local Farm to Market Bread, choice of house fries or house salad*

**Chicken Caprese\*** <sup>gf option</sup> wood fire grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 16

**Steak Sandwich\*** <sup>gf option</sup> sliced Kansas City strip steak, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread 18

**Sesame Salmon Burger** wood fire grilled salmon, teriyaki aioli, salted cucumber, bibb lettuce, jalapeño pretzel bun 18

**GD Burger\*** <sup>gf option</sup> wood fire grilled patty, Hemme Brothers aged smoked cheddar, bacon caramel, bibb lettuce, steak sauce, jalapeño pretzel bun 18

## GREENS

**Add: chicken \$6, hanger steak, salmon, shrimp \$9**

**G&D** <sup>gf</sup> artisan lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 13

**Jackson** <sup>gf</sup> grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 15

**Chopped** <sup>gf option</sup> chopped greens, butternut squash, granny smith apples, brioche croutons, spiced pumpkin seeds, cranberries, prairie breeze cheddar, maple vinaigrette 15

**Tuscan Kale Caesar** <sup>gf option</sup> chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 13

## ENTREES

**Shrimp & Grits** <sup>gf</sup> blackened, jalapeño avocado gravy 26

**Fried Catfish** cornmeal-crust, hot pepper butter sauce, southern greens, bacon, mashed potatoes 26

**Pan Seared Salmon\*** <sup>gf</sup> lemon and herb hummus, basil pesto, roasted red bell peppers, sautéed garlic swiss chard, marcona almonds 31

**Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 25

**Linguini Bolognese** five hour beef & pork bolognese, shaved parmesan, chives, ciabatta bread 25

**Lobster Ravioli** Maine lobster filled pasta, escarole, roasted butternut squash, sherry mascarpone creme, parmesan 34

## WOOD FIRE **Add: grilled shrimp \$9**

**Half Grilled Chicken** lemon & thyme brine, sautéed garlic swiss chard, lemon pan sauce, roasted potatoes 27

**Hanger Steak\*** brussels sprouts hash, sweet demi-glace, crispy tobacco onions, bacon, goat cheese & chive smashed red potatoes 32

**Filet\*** <sup>gf</sup> 7 oz., cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce, roasted red potato hash 39

**Durham Ranch Wagyu Ribeye\*** <sup>gf</sup> 12 oz., cauliflower gratin, mushroom & cognac ragout, maldon sea salt 62

## SIDES

**Creamed Brussels Sprouts** <sup>gf</sup> bacon lardons 8

**Creamy Grits** <sup>gf</sup> 7

**Cauliflower Parmesan Gratin** <sup>gf</sup> 8

**Truffle Potatoes** <sup>gf</sup> cotija, chive, truffle aioli 8

**Goat Cheese & Chive Smashed Red Potatoes** <sup>gf</sup> 7

**Pimento Mac & Cheese** 9

Thomas Pelkey, Executive Chef

Gladessa de los Reyes,  
Chef De Cuisine

Jeff Dietzler, Sous Chef

Stephen Molloy, General Manager

Jeff Thrall, Regional Director

20% gratuity will be added to groups of 8 or more

<sup>gf</sup> gluten free <sup>gf option</sup> - 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.