

BRUNCH

SATURDAYS & SUNDAYS 9:30AM - 3:30PM

Cocktail Cart

Mimosa 8, Bloody Mary 10, Brunch Punch 9
poured and mixed table side

FIRSTS

- Not-So-Standard Potato Chips** ^{gf} parmesan, sauce flight: comeback sauce, white bbq, gold sauce 10
- Asian Pig Wings** saké soy glaze, cilantro, sambal 18
- French Onion Dumplings** gruyère, Farm to Market brioche, onion broth 11
- Jason Wiebe Cheddar Pimento Cheese** ^{gf option} chow-chow relish, toasted sesame seed lavash, grilled pita bread 10
- Gram Cinnamon Roll** cream cheese glaze, espresso orange caramel 5
- Apple Fritter** cinnamon, sugar 8
- Bourbon Bacon** bacon confit, bourbon maple glaze powdered sugar 10

PLANKS PICK: two 9 three 13 four 17

served on toasted thick nine grain
citrus-cured salmon, egg salad, dill crème fraiche
tomato confit, capicola, quark, sourdough
boursin, chorizo, marinated mushrooms, pepperonata
cucumber, mint, dill, pickled onion, goat cheese

GREENS

- Add grilled: chicken \$4, hanger steak \$6, shrimp \$6
- G&D** ^{gf} Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 7/13
 - Jackson** ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 7/13
 - Waldorf Salad*** ^{gf} bibb lettuce, granny smith apples, toasted walnuts, celery, roasted grapes, lemon aioli 7/13
 - Brussels Sprout & Kale** ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 7/13
 - The Goat** ^{gf option} herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 7/13

SIDES

- SOURDOUGH or 9-GRAIN TOAST** house-made butter & jam 2
- BUTTERMILK BISCUIT** house-made butter & jam 4
- BISCUIT AND GRAVY** 7
- BACON or HOUSE-MADE MAPLE BREAKFAST SAUSAGE** 5 ^{gf}
- BREAKFAST POTATOES** 6 ^{gf}
- BEEF FAT FRIES** 6 ^{gf}
- FRESH FRUIT** seasonal mixed fruit 7 ^{gf}
- CREAMED BRUSSELS SPROUTS** 6 ^{gf}

BOWLS

- House-Made Granola** ^{gf} citrus yogurt, mint 8
- Soups of the Moment** daily selections 7

BETWEEN BREAD

all sandwiches are served on local Farm to Market Bread
choice of house fries or house slaw

- Hot Fried Chicken** pepperjack cheese, red cabbage slaw, house pickles, egg bun 13
- House-Smoked Pastrami*** gruyere, pickled red cabbage, creamy horseradish, marble rye 16
- Short Rib Grilled Cheese** pimento cheese, caramelized onion, pickled jalapeno, sourdough 14
- GD Wagyu Burger*** bbq seasoned, smoked american, bacon confit, tobacco fried onions, steak sauce, black pepper bun 15
- BBQ Black Bean Burger** open faced, spicy tomato jam, marinated mushrooms, goat cheese, nine grain, arugula, cucumber vinaigrette 14

PLATES

- G&D Waffle** maple syrup, vanilla honey butter 12
ADD fried chicken and texas pete 5
- Buttermilk Creamsicle Pancake** mascarpone whip, citrus curd, blood orange anglaise, bacon 13
- Krispy French Toast** sourdough, puffed rice krispies, mixed berry-mint compote, bacon 14
- Pastrami Benedict*** house pastrami, pickled red cabbage, poached eggs, sauce dijon-choron, English muffin, breakfast potatoes 16
- Braised Short Rib Potato Hash*** ^{gf} spicy tomato, caramelized peppers & onions, crispy potatoes, sunny eggs 16
- B.N.B*** buttermilk biscuit, chorizo gravy, fried egg, breakfast potato 13
- Hot Ham and Cheese*** Burger's country ham, smoked American mornay, Farm to Market croissant, breakfast potatoes 12
- Hash Brown Skillet*** ^{gf} hash brown, scallion, confit tomato, mozzarella, basil, two baked eggs 13
- Baleadas*** fresh flour tortillas, refried beans, two sunny eggs, queso fresco, avocado, pickled onion, guajillo salsa, breakfast potatoes 14
- Bouillabaisse*** ^{gf option} tomato & shellfish broth, grilled shrimp, steamed mussels & clams, fennel, grilled ciabatta, rouille, fresh herbs 20
- Cornmeal-Fried Catfish*** ^{gf option} Burger's country ham cheesy corn, red cabbage slaw, hush puppies, comeback sauce 16
- Shrimp & Grits*** ^{gf} blackened, jalapeño avocado gravy 19
- Burnt End Mac & Cheese** house bbq, fontina, pecorino, chicharrón crumble 18
- Pappardelle** house-made pasta, roasted pumpkin, brown butter, fried sage 14

^{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. 101718

GRAM & DUN

Spencer Knipper, Executive Chef
Jarid Ward, Chef de Cuisine

We grow our own super fresh, pesticide and herbicide-free: watercress, lettuces, mint, micro-greens, cilantro, scallions, basil, and edible flowers