

unch - \$15

F I R S T choose one:

G&D Salad (gluten free)

local greens, radish, cashew, cherry pepper, pecorino, creamy peppercorn dressing

The Goat Salad (gluten free option)

herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette

Soup of the Day

daily selection

S E C O N D 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

Dinner - \$33

F I R S T choose one:

G&D Salad (gluten free)

local greens, radish, cashew, cherry

pepper, pecorino, creamy peppercorn dressing

The Goat Salad (gluten free option)

herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette

Soup of the Day

daily selection

S E C O N D choose one:

Shrimp & Grits* (gluten free)

blackened, jalapeño avocado gravy

Amish Chicken* (gluten free)

roasted turnip, rutabaga, parsnip, carrot purée, chicken demi

Sweet Tea Pork Shoulder* (gluten free option)

pork belly cassoulet, sweet tea reduction, jalapeño-lime greens

Burnt End Mac & Cheese

house bbq, fontina, pecorino, chicharrón crumble

Hanger Steak* (gluten free)

roasted new potatoes, grilled oyster mushroom, salsa verde, arugula salad

T H I R D 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