

# FEAST MENU

SUNDAY - THURSDAY

\$36 PER PERSON / \$44 WITH COCKTAILS

## FIRST

pick one per 2 people

**Not So Standard Potato Chips** <sup>gf</sup>

parmesan, sauce flight: comeback sauce,  
white bbq, gold sauce

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

**Pimento Cheese** <sup>gf option</sup> Jason Wiebe cheddar,  
chow-chow relish, toasted sesame seed lavash, grilled pita bread

**1/2 The Smoking Dun** Templeton rye, Rothman &  
Winter Orchard cherry, hickory smoked ice, rosemary, lemon

## SECOND

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

**Soup of the Moment** daily selections

**1/2 The "D" Cup** Grey Goose Le Citron,  
St. Germain, lemon, cranberry

## ENTREE

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

**Chicken & Waffles**\* honey butter, texas pete, maple syrup

**Hanger Steak**\* <sup>gf</sup> roasted new potatoes, grilled Grand River  
Farms oyster mushroom, salsa verde, arugula

**Loaded Baked Potato Gnocchi** house-smoked bacon,  
cheddar curds, sour cream, chive

# GRAM & DUN

Executive Chef **Spencer Knipper**  
Chef de Cuisine **Jarid Ward**

\*\* These items may be served raw or under cooked.

\* Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food-borne illness.  
We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.