

LUNCH

2019 RESTAURANT WEEK

DINE-IN ONLY | 15 PER PERSON
Does not include drink, tax, or gratuity

FIRST choose one:



G&D Salad ^{gf} Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette

The Goat ^{gf option} herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette

Soup of the Moment

SECOND choose one:

Short Rib Grilled Cheese Sandwich
pimento cheese, caramelized onion, pickled jalapeno, sourdough

Hot Fried Chicken Sandwich*
pepperjack cheese, red cabbage slaw, house pickles, brioche bun

Cornmeal-Fried Catfish* ^{gf option}
Burger's country ham cheesy corn, house slaw, hush puppies, comeback sauce

Pappardelle Pasta house-made pasta, roasted pumpkin, brown butter, fried sage



Spencer Knipper, Executive Chef
Jarid Ward, Chef de Cuisine

^{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.