

Gram & Dun

600 Ward Pkwy 64112-2104 · +18163892900 · Updated: Mar 21, 2026

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FIRSTS 6

Pork Steamed Buns \$\$13.75

Pulled pork, cilantro, chai bbq, julienned carrots.

Pimento Cheese \$\$13.00

Tillamook cheddar, pickled red onion relish, toasted lavash.

Twisted Bread \$\$8.00

Honey butter, house jam.

Charcuterie Board \$\$19.00

Three cured meats, two fresh local cheeses, pickled vegetables, lavash crackers.

Not-So-Standard Potato Chips \$\$12.00

Parmesan, sauce flight: gold sauce, comeback sauce, peppercorn ranch.

French Onion Dumplings \$\$13.00

Frenched onions, gruyère, onion broth, fine herbs.

BOWLS 2

Soup of the Moment \$\$7.00

Daily selections.

Chicken & Sausage Gumbo \$\$8.00

Bay rice.

GREENS 4

G&D \$\$8.00

Gluten-free. Missing ingredient lettuce, hemme brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette.

Jackson \$\$9.00

Gluten-free. Grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette.

The Goat \$\$8.00

Herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette.

Brussels Sprout & Kale \$\$8.00

Gluten-free. cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette.

Shrimp & Grits **\$\$24.00**

Gluten-free. Blackened, jalapeño avocado gravy.\n\nConsuming 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.

Scallops **\$\$33.00**

Gluten-free. Sunflower seed pesto, peas, carrots, sunchoke.

Fried Catfish **\$\$20.00**

Gluten-free. Cornmeal-crust, hot pepper butter sauce, southern greens, mashed potatoes.

Burnt End Mac & Cheese **\$\$22.00**

Dr. smoke's bbq butter, pimento cheese, fontina, chicharrón crumble.

Smoked Duck Carbonara **\$\$18.00**

House cut spaghetti, peas, Parmesan, cured egg yolk.

Amish Chicken **\$\$22.00**

Broccoli purée, fingerling potatoes, roasted carrots, brussels sprouts.\n\nConsuming 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.

Fried Rice **\$\$22.00**

Braised short rib, peas, carrots, egg, sweet and sour sauce.\n\nConsuming 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.

Chicken & Waffle **\$\$22.00**

Blue corn waffle, spicy fried chicken, bourbon maple, red hot gastrique, vanilla butter. \n\nConsuming 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.

Double Pork Chop **\$\$29.00**

Gluten-free. Roasted brussels sprouts and bacon lardons, apples, pecorino, pork jus.\n\nConsuming 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.

Hanger Steak **\$\$24.00**

Gluten-free. Roasted new potatoes, grilled oyster mushrooms, salsa verde, arugula.\n\nConsuming 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.

Filet (7 oz) **\$\$35.00**

Seven ounces peppercorn crust, grilled spring onions, cauliflower purée, crispy mushrooms.\n\nConsuming 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.

Salmon **\$\$28.00**

Forbidden rice, dashi miso broth, bok choy, pickled shiitake.\n\nConsuming 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.

Chef's Vegetable Plate **\$\$19.00**

Vegan. Grand river mushrooms, roasted carrots, bok choy, cauliflower, corn, salsa verde.

Beef Fat Fries	\$\$7.50
Gluten-free.	
Seasonal Vegetable	\$\$7.50
Roasted Red Potatoes	\$\$7.50
Gluten-free. Oyster mushrooms and arugula.	
Fried Rice	\$\$7.50
Braised short rib peas carrots egg sweet and sour sauce. 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.	
Roasted Brussels Sprouts	\$\$7.50
Gluten-free. Bacon lardons.	
Pimento Mac & Cheese	\$\$7.50
Tillamook cheddar chow-chow relish toasted lavash.	

DESSERTS ²

Gram & Dun Bar	\$\$8.00
Chocolate mousse, ganache, peanut nougat, salted caramel, pretzel, peanut butter cup ice cream.	
PB&J Pie	\$\$8.00
peanut butter graham crust, nougat, mixed berry jam	

COFFEE ⁴

Espresso	\$\$3.75
Cappuccino	\$\$4.25
Coffee	\$\$3.25
Leaded and unleaded.	
Americano	\$\$3.75