

Executive Chef Rob Newton + Team

Follow us on Instagram and Facebook

@GrayandDudley @RobDNewton

#stopsucking

We've teamed up with Lonely Whale to help eliminate plastics from the world's oceans. That's why we've eliminated plastic straws from the menu. Can't let go just yet? We're happy to provide a biodegradable paper straw upon request.

Complimentary valet parking every day until 5pm

*Consumption of raw or undercooked meats, fish, eggs, or dairy may increase risk of foodborne illness.

SNACKS

Marinated Olives 5

lemon, spice

BBQ Spiced Peanuts 5

Artisan Cheese Plate 18

cracker, seasonal garnishes

Country Ham & Shrimp Lumpia 12

soy-sorghum dipping sauce

Hand Cut Fries 7

sea salt, malt vinegar mayo

Shaved Tennessee Country Ham 15

candied black walnuts, kentucky cheese, apple, honey

APPETIZERS + SALADS

Baby Lettuces 8

shaved radishes, seeds, banyuls vinaigrette

Romaine Salad 9

lemon, garlic, anchovy vinaigrette, parmesan

Duck Fried Rice 14

duck ham, fried egg, cabbage, shiitake, jasmine rice

Black-eyed Pea Falafel 14

hearth roasted squash, sesame, pomegranate, yogurt, chili oil

Pork Belly Katsu 15

shredded turnips, bulldog sauce, lemon

MARKET

Beet Salad 12

pistachios, noble springs feta, sumac, parsley

Fried Maitake Mushrooms 12

parmesan, lemon, shaved green tomato

Roasted Baby Carrots 12

brussels sprouts leaves, cashew cream, poppy seeds, fried shallots

Shredded Purpletop Turnips 8

chives, black pepper, parmesan

MEAT + FISH

Sunburst Trout 24

green onion, dill, turmeric, peanuts

Pan Seared Scallops 28

grits, spaghetti squash, fried black-eyed peas, miso brown butter

Crispy Springer Mountain Farms Chicken 26

frisée, chives, lemon vinaigrette, spicy chili crisp

Pan Roasted Duck Breast* 27

apple pureé, curried cashews, apple syrup, chervil

Dry-Aged TN Strip Loin* 32

roasted romaine, country ham furikake, black garlic aioli

GD Burger* 17

*dry-aged beef, american cheese, fried shallots, special sauce
- IMPOSSIBLE™ burger available upon request*