

SNACKS

Country Ham & Shrimp Lumpia 12

soy-sorghum dipping sauce

Southern Cured Meats & Artisan Cheeses 24

celery crackers, mustards, pickles, candied black walnuts

Steamed Beef Rangoons 14

red-eye gravy-chili dressing, cilantro

Weisenberger Mills Cornbread 10

bacon fat, salted sorghum butter

SALADS + APPETIZERS

Chilled Roast Beef 15

warm roti, spicy mayonnaise, bibb lettuce, herbs

Greener Roots Farm Mixed Lettuces 9

shaved radishes, seeds, banyuls vinaigrette

Duck Fried Rice* 15

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

Greener Roots Farm Little Gem Salad 10

lemon, garlic, anchovy vinaigrette, parmesan

MARKET

Fried Maitake Mushrooms 14

parmesan, lemon, shaved green tomato

Baby Carrot Salad 12

shaved asparagus, cashew cream, poppy seeds, fried shallots

Shredded Purpletop Turnips 8

chives, black pepper, parmesan

MAINS

Carolina Mountain Trout 25

green onion, dill, turmeric, peanuts

Pan Seared Scallops 29

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

Black-eyed Pea Falafel 21

white bean hummus, cauliflower, endive, radish, aleppo vinaigrette

Cast Iron Springer Mountain Farms Chicken 26

frisée, chives, lemon vinaigrette, spicy chili crisp

Pan Roasted Duck Breast* 28

apple purée, curried cashews, apple syrup, chervil

Dry-Aged TN Strip Loin* 32

pea leaves, country ham furikake, black sesame, confit fingerlings

Bear Creek Farms Burger* 18

pimento cheese, bibb lettuce, house pickle

- IMPOSSIBLE™ burger available upon request

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.