

DIPS + SCHMEARS

house made skillet bread, crostini, salt & vinegar chips

10 | a la carte

18 | choice of three

27 | all five

French Onion Dip

chives

Smoked Fish Dip

everything sprinkle

Liver Mousse

bacon jam

Baba Ghanoush

smoked eggplant, black garlic

Baked Pimento Cheese

love

Executive Chef Matthew Bell + Team

Follow us on Instagram and Facebook

@GrayandDudley @chefmabellz

#stopsucking

We're happy to provide a biodegradable paper straw upon request.

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

SNACK + SHARE

Boudin Rangoons 12

red eye gravy, cilantro

Squash Steak 9

quinoa, brussels sprouts, cranberries, Saba

Butternut Squash Soup 8

croutons, herbs, sausage

Shrimp Toast 12

sourdough, ginger, sesame, pepper jelly

Hush Puppies 10

labneh, hot honey

SALADS

Little Gem Salad 10

lemon, garlic, anchovy, parmesan, breadcrumbs

Radicchio Salad 10

gorgonzola, pistachios, currants, sweet onion vinaigrette

Charred Baby Carrots 9

whipped feta, golden raisins, pistachio

Beet Salad 9

herb goat cheese, orange, grapefruit, black walnut

SIDES

Cast Iron Cornbread 10

sorghum butter

Hand Cut Fries 6

house made fries, sea salt, herbs, aleppo pepper flakes

Hearth-Roasted Market Vegetable 12

whatever looks good in the market that day

Cast Iron Mac & Cheese 13

house made pasta, Kenny's cheddar cheese curds

MAINS

Pan-Seared Catfish 22

brussels sprouts, fried rice, sweet pepper jam

Chicken Pot-au-feu 26

turnip purée, sage, lemon

Smoked Pork Belly 24

cider glaze, sweet potato grits, chow chow

TN Strip Loin 34

potato pave, charred everything romaine, sauce moutarde

GD Burger 18

american cheese, pickles, charred onion, iceberg, G&D sauce, Bobby John Henry bun

Falafel Skillet Bread 17

Black-eyed pea falafel, whipped feta, garlic yogurt, pickled onions, little gem, hot sauce

Country Fried Cauliflower 19

white beans, glazed carrots, parsley sauce