

DIPS & SCHMEARS

house made skillet bread, crostini, salt & vinegar chips

10 | a la carte

19 | choice of three

28 | 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

Chef de Cuisine Gavin Murray

+Team

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@GrayandDudley @chefmabellz

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

SNACK & SHARE

House Made Rigatoni // 13

garlic pork sausage, braised collard greens, grana padano

Bells Bend Spaghetti Squash // 10

tahini, pomegranate jam, schug

White Gazpacho // 8

marcona almonds, spiced cucumber, green grapes

Shrimp Toast // 13

New Orleans BBQ, green onions, candied garlic

Hush Puppies // 11

labneh, hot honey

Steak Tartar Toast // 14

Southern Natural Farms flank steak, horseradish hollandaise, pickled shallots, cornichons

SALADS

Little Gem Salad // 10

lemon, garlic, anchovy, parmesan, breadcrumbs

Sugar Snap Pea & Radish Salad // 12

local vegetables, radish jam, Cruze Farm buttermilk vinaigrette

Charred Baby Carrots // 9

whipped feta, golden raisins, pistachio

Beet Salad // 9

herb goat cheese, orange, grapefruit, black walnut

MAINS

North Carolina Catfish Almondine // 26

Delta Blues rice, spring vegetables, brown butter-almond relish

Springer Mountain Chicken // 28

parisian gnocchi, roasted carrots, tahini, soubise

Smoked Bear Creek Farms Pork Belly // 26

pastrami-cured, butter braised cabbage, potato-fennel salad

Southern Natural Farms Strip Loin // 36

braised onion, spinach cream, confit fingerlings, conserva mushrooms

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

Celery Root Schnitzel // 19

violet mustard, local arugala, pickled grapes

&'S

Housemade Milk Bread Rolls // 8

Anson Mills benne, G&D butter

Hand Cut Fries // 7

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