

DIPS & NIBBLES

house made skillet bread, crostini, salt & vinegar chips

11 | a la carte
20 | choice of three
29 | choice of five

French Onion Dip
chives

Nashville Hot Hummus
parsley

Smoked Olive Tapenade
extra virgin olive oil

Baked Pimento Cheese
love

Smoked Fish Dip
everything sprinkle

Thanks to our purveyors:

Simpson Natural Farms, Springer Mountain Farms, Bear Creek Farm, Freedom Run Farms, Greener Roots, Bobby John Henry Bakery, Frothy Monkey, Benton's, and many more...

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

SNACK & SHARE

Brussels Sprouts // 12
sweet chili sauce, scallions

Smoked Potatoes // 12
tarragon, mustard seed, pickled garlic

Grilled Broccolini // 11
whipped ricotta, calabrian chili salsa

Little Gem Salad // 10
lemon, garlic, anchovy, parmesan, breadcrumbs

Steak Tartare // 16
diced flank steak, endive, shiso, gribiche, rye crumble

Citrus Salad // 13
fennel, grapefruit, blood orange, castelvetrano olive, tarragon

Housemade Rustic Country Loaf // 8
sea salt, G&D butter

Smoked Beets // 12
grape, radicchio, goat cheese, cocoa nib, black walnut

Mac & Cheese // 13
house made pasta, Kenny's cheddar cheese curds

Hush Puppies // 11
labneh, hot honey

Hand Cut Fries // 7
house made fries, sea salt, herbs, aleppo pepper flakes

MAINS

Market Fish // MKT *
see server

Shrimp & Grits // 26
house made tasso ham, buttered grits, scallion, creole sauce

Roasted Half Chicken // 29
sweet potato puree, herbed kale panzanella

Grilled Pork Chop // 31
crispy sunchokes, braised red cabbage, whole grain mustard, maple

Dry-Aged Ribeye // 62
potato puree, herb compound butter

G&D Burger // 18
american cheese, pickles, charred onion, iceberg, G&D sauce, brioche bun

Falafel Skillet Bread // 17
black-eyed pea falafel, whipped feta, garlic yogurt, pickled onion, little gem, hot sauce

DESSERT

Citrus Curd // 9
smoked pineapple, coconut cream, herb granita

G&D Cookies // 6
served warm

Squash Cake // 8
toasted rice ice cream, pistachio

Crème Brûlée // 10
caramelized sugar