

# COCKTAILS

**VINZANT WINES** Rosé of Syrah, 'Evie En Rosé', 13/47

**Brunch Punch** 10

**House Bloody Mary** 11

**Mimosa** 8

**Spritz Your Way** Aperol, Hugo, or ask about Spirit Free options 11

**Hubba Bubbles** 360 Huckleberry vodka, Aperol, lemon, spritz top 12

# STARTERS

**Chicken & Sausage Gumbo** jasmine rice 8/12

**Not-So-Standard Potato Chips** parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 11

**Asian Pig Wings** saké soy glaze, cilantro, firecracker sauce 17

**GD Beignets** apple butter, powdered sugar 12

**Greek Yogurt with Fresh Berries** **gf** option honey, strawberry coulis, mint, granola 9

**Calamari Fritti with Saffron Aioli** crispy calamari, caramelized onion & fennel agrodolce, aleppo chili 19

**Low Country Pimento Cheese** fried saltine crackers, candied black pepper bacon, bread & butter pickles, tomato jalapeño jam 16

**Cornflake Breaded Fried Oysters** west coast oysters, celery remoulade, popcorn shoot salad 17

# PLANKS

**Pick: two 13 | three 16 | served on Farm to Market Bread**

**Avocado\*** tomatoes, crispy prosciutto, green goddess dressing, over easy egg, aleppo chili

**Goat Cheese** whipped goat cheese, cantaloupe jam, toasted walnuts, fresh thyme, honey

**Smoked Salmon** smoked salmon mousse, sliced shallot, capers, chives, everything bagel crunch

# HANDHELDS

*choice of house fries or house salad*

**Katsu Fried Chili Crunch Chicken Sandwich** Katsu fried chicken breast, dill remoulade, cabbage slaw, brioche bread 17

**Prosciutto & Brie Ham & Cheese** toasted French baguette, rosemary cantaloupe preserves, 18 month prosciutto, delicate triple cream brie, sliced apples, sherry shallot vinaigrette, arugula 18

**Grilled Chicken Pesto Sandwich** wood fire grilled chicken breast, pesto aioli, smoked provolone cheese, arugula, bacon, tomato, avocado, Italian hoagie 17

**The OG Smash Burger\*** two 3 oz. smashed steak patties, American cheese, sweet onion, chopped bacon, house pickles, 'that sauce', Farm to Market egg bun 16

**A.M. Burger\*** 8oz., premium angus patty, Hemme Brothers rubbed & smoked cheddar, bacon caramel, avocado, pickled red onion, over medium egg, Farm to Market jalapeño pretzel bun 22

**French Onion Wagyu Burger\*** 8oz. Australian Wagyu, shio koji caramelized onions, Grison Dairy & Creamery swiss style cheese, horseradish aioli, potato bun 24

**Breakfast Burrito** dry rubbed strip steak, breakfast potatoes, scrambled eggs, caramelized onion, jalapeños, smoked provolone, chipotle aioli, flour tortilla 18

# GREENS

*Add: chicken 7, salmon, shrimp, or hanger steak 15*

**G&D** **gf** option house greens, Hemme Brothers fresh quark cheese, shallots, radish, sunflower seed granola, sherry-shallot vinaigrette 12

**Jackson** **gf** grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 14

**Roasted Beet & Pistachio** **gf** blackberries, rosemary cantaloupe preserves, whipped goat cheese, frisée, sherry vinegar, roasted pistachios 15

**Baja Blackened Chicken** **gf** option house greens, diced tomatoes, red onion, roasted corn, avocado, fried jalapeños, fried tortilla strips, baja ranch dressing 19

**Tuscan Kale Caesar\*** **gf** option anchovy vinaigrette, shallots, garlic breadcrumbs, parmigiano reggiano 13

# ENTREES

**Buttermilk Fried Chicken & Waffle** 24 hour buttermilk brined chicken breast, maple syrup, hot honey glaze, vanilla honey butter 23

**Biscuits & Gravy\*** house-made biscuit, open-faced, eggs your way, pork sausage gravy, breakfast potatoes 15

**"PBLT" Benedict** house smoked pork belly, arugula, tomato jalapeño jam, english muffin, poached eggs, hollandaise sauce, breakfast potatoes 21

**Crab Cake Benedict\*** blue crab, avocado, English muffin, hollandaise sauce, breakfast potatoes 23

**Carne Asada & Chimichurri Breakfast Tacos** **gf** corn tortillas, scrambled eggs, goat cheese, micro cilantro 16

**Blackened Shrimp & Grits** **gf** blackened, smoked cheddar grits, worcestershire & avocado gravy, fresh jalapeño, micro cilantro 24

**Loaded Breakfast Skillet** Scimeccas andouille sausage, bacon, beef tenderloin, breakfast potatoes, bell peppers, onion, Hemme Brothers rubbed & smoked cheddar, eggs your way, chimichurri 24

**Blueberry Lemon French Toast** brioche french toast, macerated blueberries, lemon glaze, powdered sugar, maple syrup 17

**Red Chili Colorado Tostadas** slow simmered pork in a red chili sauce, black beans, guacamole, two medium eggs, crema, cotija cheese, breakfast potatoes, micro cilantro 21

# SIDES

**FRESH FRUIT** seasonal mixed fruit **gf** 8

**SOURDOUGH** or **9-GRAIN TOAST** house-made butter & jam 5

**BUTTERMILK BISCUIT** house-made butter & jam 5

**G&D WAFFLE** 9

**BREAKFAST SAUSAGE** **gf** 7

**BACON** **gf** 6

**HOUSE CUT FRIES** 7

**BREAKFAST POTATOES** 6

**MACARONI GRATINEE** gruyere & fontina cream, white cheddar, bacon, jalapeño, breadcrumbs 15

**CRISPY BRUSSELS SPROUTS** honey chili glaze, sesame seeds, roasted cashews 11

**COUNTRY-STYLE SAUSAGE GRAVY** 5

**EGG\*** **gf** 3

20% gratuity will be added to groups of 6 or more. Split plate charge 5.

**gf** gluten free **gf** option - must request gluten free

\*These items may be served raw or under cooked.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.