

# 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

**Spinach Artichoke & Gruyere Dip** roasted garlic, cream cheese, parmesan cheese, tortilla chips 15

**Jumbo Lump Crab Cakes** dill remoulade, arugula salad 22

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

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


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


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

**Italian Sausage Wagyu Meatballs** ground wagyu beef, Scimeca's Italian sausage, nonna's marinara, fontina, parmesan, grilled sourdough 21

# GREENS

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

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


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

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

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

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

# TACOS

**Chipotle Shrimp**  chipotle aioli, avocado, pickled onions, corn tortilla, micro cilantro 16

**Red Wine Braised Short Rib** beef short rib, guacamole, Mexican street corn, cotija cheese, corn tortilla 15

**Chili Colorado** slow simmered pork in a red chili sauce, black beans, crema, cotija cheese, micro cilantro, flour tortilla 15

**Carne Asada & Chimichurri**  dry rubbed strip steak, radish, charred onion, goat cheese, corn tortilla, micro cilantro 16

# SIDES

**CRISPY BRUSSELS SPROUTS** honey chili glaze, sesame seeds, roasted cashews 10

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

**TRUFFLE POTATOES** smashed crispy potatoes, parmesan, chive, truffle aioli 11

**HOUSE CUT FRIES** 7

# HANDHELDS

*choice of house fries or house salad*

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

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

**Chicken Salad Wrap** flour tortilla, grilled chicken, green goddess dressing, sweet corn, tomato, hard boiled eggs, avocado 16

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

**Dry Rubbed & Caramelized Steak Sandwich\*** sliced dry rubbed strip steak, caramelized onion, roasted red bell pepper, smoked provolone cheese, chimichurri, chipotle aioli, Italian hoagie 18


**GD Burger\*** 8oz., premium angus patty, Hemme Brothers rubbed & smoked cheddar, bacon caramel, artisan lettuce, steak sauce, Farm to Market jalapeño pretzel bun 20

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

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

# ENTREES

**The Seasonal Coconut Curry**  jasmine rice, swiss chard, wild mushrooms, roasted red bell pepper, broccoli florets, winter squash, spiced peanuts, micro cilantro 24

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

**Blackened Fried Catfish** buttermilk & cornmeal breaded, stewed black eyed peas & rice, braised greens, bacon, tomato gravy 26

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

**Nonna's Bolognese** tagliatelle pasta, five hour beef and pork bolognese, pecorino 25

**Brick Pressed Chicken** lemon & thyme brine, prosciutto & sausage bread pudding, roasted wild mushrooms, Tuscan kale, lemon pan sauce 29

**Wood Fire Grilled Steak Frites\*** hanger steak, house fries, choice of sweet demi-glace or chimichurri 31

# DOUBLE UP

mix and match any two different items 18

PIG WINGS (2)

1/2 HAM & CHEESE

GD BURGER SLIDER

SMALL SEASONAL CURRY 

CUP OF GUMBO

KALE CAESAR SALAD 

G&D SALAD  *option*

CRISPY BRUSSELS SPROUTS

TRUFFLE POTATOES

HOUSE CUT FRIES

SMALL SHRIMP & GRITS 

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

 gluten free  *option* - must request gluten free

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

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