

GRAY & DUDLEY

EST. DINING AND DRINKS 1900

CHARCUTERIE & CHEESE

16

house cured and smoked meats, cheeses, sesame cracker, fig jam, house pickles, pecans

GOAT CHEESE CROSTINI

14

Calabrian chili, heirloom tomato, pepper agrodolce, basil

CHICKEN WINGS

14

pickle brine, whiskey glaze, house ranch (GF)

CRAB DEVILED EGGS

12

lump crab, panko, chili oil

SHISHITOS

12

blistered, harissa-tahini, charred citrus (GF)

BRUSSELS SPROUTS

9

sweet chili, peanuts, pickled fresno (GF)

CORN FRITTERS

9

cotija, pickled onion, lime crema

DUCK FAT BISCUITS

8

pimento cheese

OLIVES & ALMONDS

6

citrus confit, oregano, parsley (GF)

LOCAL GREENS

14

butternut squash, pecans, chevre, pomegranate, EVOO (GF)

BURRATA

11

heirloom beets, kale, fennel, citrus, crostini

WAGYU FLAT IRON STEAK FRITES*

37

butter onions, whiskey butter, green peppercorn sauce (GF)

FAROE ISLAND SALMON*

32

sorghum pilaf, fennel, carrot, preserved lemon (GF)

G&D BURGER*

24

Nueske's bacon, Tillamook cheddar, gem lettuce, heirloom tomato, fries

NASHVILLE COBB

18

fried chicken, gem lettuce, corn, tomato, egg, blue cheese, bacon, BBQ vinaigrette

G&D COOKIE À LA MODE

8

vanilla ice cream, luxardo cherry

SEASONAL CRUMBLE

8

bourbon crème anglaise

(GF) = Gluten Free

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk for food borne illness. Please inform your server of any allergies before ordering.