

GRAY & DUDLEY

DINING AND DRINKS



SMALL PLATES

DUCK FAT BISCUITS 10

pimento cheese

CRAB DEVEILED EGGS 12

lump crab, panko, chili oil

HEIRLOOM TOMATO BRUSCHETTA 14

calabrian goat cheese, roasted peppers, agrodolce (V)

CORN FRITTERS 10

cotija cheese, pickled onion, lime crema, tajin (V)

CHARGUTERIE & CHEESE 16

house cured and local selection of meats, cheeses, crostini, fig jam, house pickles, candied pecans

BRUSSELS SPROUTS 12

sweet chili, peanuts, pickled fresno (V)

SHISHITOS 12

blistered, harissa-tahini, garlic yogurt, charred citrus (GF, V)

CHICKEN WINGS 16

pickle brined, whiskey glaze, house ranch

V = Vegetarian

GF = Gluten Free

Auto-gratuity of 21% applied to groups with 6 or more

STONE FIRED FLATBREADS

HOT HONEY PEPPERONI 18

FIVE CHEESE 16

ROASTED TOMATO AND BASIL 18

GREENS

LOCAL GREENS 14

roasted tomato, rainbow carrot, cucumber, balsamic vinaigrette (GF, V)

CHICKEN CAESAR 20

*anchovy vinaigrette, lemon crumbs, pecorino romano
Substitute shrimp +\$6*

NASHVILLE CHICKEN COBB SALAD 24

panko chicken, gem lettuce, corn, tomato, egg, blue cheese, bacon, sweet peppers, pickled onions, scallion, bbq dressing

MAINS

G&D BURGER* 26

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

FAROE ISLAND SALMON* 36

farro pilaf, fennel, carrot, preserved lemon relish

WAGYU FLAT IRON* 39

Chatel Farms, fingerling potatoes, sweet peppers, charred broccolini, green peppercorn sauce

DESSERTS

G&D COOKIE À LA MODE 12

vanilla ice cream, luxardo cherry

SEASONAL SPECIALS

*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.