

GRAY & DUDLEY

DINING AND DRINKS



SMALL PLATES

DUCK FAT BISCUITS	10
<i>pimento cheese</i>	
CRAB DEVILED EGGS	12
<i>lump crab, panko, chili oil</i>	
HEIRLOOM TOMATO BRUSCHETTA	14
<i>calabrian goat cheese, roasted peppers, agrodolce (V)</i>	
CORN FRITTERS	10
<i>cotija cheese, pickled onion, lime crema, tajin (V)</i>	
CHARCUTERIE & CHEESE	16
<i>house cured and local selection of meats, cheeses, crostini, fig jam, house pickles, candied pecans</i>	
BRUSSELS SPROUTS	12
<i>sweet chili, peanuts, pickled fresno (V)</i>	
SHISHITOS	12
<i>blistered, harissa-tahini, garlic yogurt, charred citrus (GF, V)</i>	
CHICKEN WINGS	16
<i>pickle brined, whiskey glaze, house ranch</i>	

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
<i>roasted tomato, rainbow carrot, cucumber, balsamic vinaigrette (GF, V)</i>	
CHICKEN CAESAR	20
<i>anchovy vinaigrette, lemon crumbs, pecorino romano</i> <i>Substitute shrimp +\$6</i>	
NASHVILLE CHICKEN COBB SALAD	24
<i>panko chicken, gem lettuce, corn, tomato, egg, blue cheese, bacon, sweet peppers, pickled onions, scallion, bbq dressing</i>	

MAINS

G&D BURGER*	26
<i>Nueske's bacon, Tillamook cheddar, gem lettuce, heirloom tomato, house cut fries</i>	
FAROE ISLAND SALMON*	36
<i>farro pilaf, fennel, carrot, preserved lemon relish</i>	
WAGYU FLAT IRON*	39
<i>Chatel Farms, fingerling potatoes, sweet peppers, charred broccolini, green peppercorn sauce</i>	

DESSERTS

G&D COOKIE À LA MODE	12
<i>vanilla ice cream, luxardo cherry</i>	

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.*