

· THE · Crunkleton

FROM THE HEARTH

the oysters

Rockefeller
Fried
18

Charred
Pecorino and House Spice
18

Charred Wedge Salad 12
House-Smoked Bacon, Blistered Tomato, Shaved Purple Onion,
Benne, Gates Bleu

Chopped Salad 14
Seasonal Greens, Brandy Poached Apple, Pecan Praline,
Roasted Shallot Vinaigrette, Aged Cheddar

Hearth Charred Wings 12
House Hot Sauce, Sorghum, Gates Bleu

Mussels 15
Chorizo, Hearth Bread, Pot Stock

Fried Sugar Toads 16
House Fermented Chiles, Preserved Lemon, Benne

Tobacco Leaf Tamale 9
Duck Moulard, NC Boy Scout Apple, Rescoldo Sweet Potato, Preserved Vidalia

1/2 Chicken 15
Hearth Vegetables

The Ocean MARKET PRICE
See Server for Details

The Steak MARKET PRICE
See Server for Details

for the table

36 oz. Dry-Aged Tomahawk Ribeye
Rescoldo Potatoes, Hearth Veg, Compound Butter, Board Dressing
110

HAND-HELD

Crunkleton Burger 10
Cheese, Lettuce, Pickles, Sauce

SOUP

Rescoldo Sweet Potato Soup 8
with Toasted Pumpkin Seeds, Goat Lady Dairy, BLiS Maple

ON THE SIDE

FRIES Regular or with Burnt Garlic and Herbs	4/6
HEARTH VEGETABLE Seasonal	6
MUSHROOMS & WALNUTS Royal Trumpet, Vanilla Orange Creme	8
HEARTH ROASTED BRUSSELS with Soy, Peanuts, Sorghum, Molasses	6
SEA ISLAND PEAS & RICE with Housemade Sausage & NC Boy Scout Apple	6

*please ask us about booking
private tastings and special events*

Facebook Instagram Twitter @THECRUNKLETON EVENTS@THECRUNKLETON.COM

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES OR AVERSIONS.