

• THE • Crunkleton

//////////////////////////////////// FROM THE HEARTH //////////////////////////////////////

◆ ————— *the oysters* ————— ◆

HALF DOZEN 18

Fried
Rockefeller Style, Spinach,
Watercress, Bearnaise

Charred
Pecorino, House Spice,
Hearth Bread

Raw
Charred Lemon, Mignonette,
Horseradish, Saltines

————— **SHARED/SMALLS** —————

Duck & Oyster Gumbo 12
Carolina Gold Rice Topped with Duck Confit, Calabash Oyster

Charred Wings 12
House Hot Sauce with Celery, Carrot, and Gates Bleu
or
Dry Rubbed with a White Sauce, Blistered Onion Confit, Pecan Gremalota

Roasted Brussels 8
Espellette Peanuts, Agro Dulce, Benne

Mussels 17
Chorizo, Hearth Charred Tomatoes, Pot Stock, Endless Charred French Bread

Charcuterie 26
Chef's selection of daily Meats, Cheeses, and Accompaniments

————— **SALADS** —————

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

Market Salad 14
Seasonal Greens, Brandy Compressed Apple, Pecan Praline,
Roasted Shallot Vinaigrette, Aged Cheddar

Spring Grain Salad 16
Arugula, Farro, Beets, Chèvre, Spring Veg, Pesto, Shrooms, Blood Orange Vinaigrette

Charred Caesar 14
Charred Romaine, Anchovy, Preserved Citrus, 60-degree egg, Shaved Pecorino, Prosciutto Crisp

*If you wish to add protein to a salad,
ask your server about our daily selections.*

◆ ————— *main* ————— ◆

Hearth Hung 1/2 Chicken 24
Free-Range Half Chicken, Seasonal Hearth Vegetables, Baby Green Salad

Filet Mignon 44
8oz. CAB Painted Hills Center Cut Filet, Baby Green Salad, Rescoldo Veg
Wild Mushrooms, Demi

· THE · Crunkleton

for the table

The 48oz Dry-Aged Tomahawk Ribeye
Rescoldo Potatoes, Hearth Vegetable, Board Dressing
130

ask about our daily specials and weekly features

HAND-HELD

Served with Garlic & Herb Fries

A Really Good Burger 12

House Burger Blend, American Cheese, Lettuce, Onions, Sauce, Brioche

ADD THESE:

Thick Cut Grilled Bacon +3 Wild Mushrooms +3 Fried Duck Egg +4
Double Down Patty +6 House-Made Pastrami +7 Soft Shell Crab +16

NC Soft Shell Crab Po' Boy 23

NC Soft Shell Crab, Shredded Iceberg, Remoulade, Charred Lemon,
Heirloom Tomato, Brioche

Reuben 14

House Smoked Pastrami, Sauerkraut, Russian Dressing,
Swiss Cheese on Marble Rye Bread

Bologna Sandwich 14

Housemade Bologna, American Cheese, Millhouse Brown Mustard, White Bread

ON THE SIDE

FRIES House Cut Lightly Salted or Garlic and Herb **6**
SEA ISLAND PEAS & RICE with Housemade Sausage & NC Boy Scout Apples **6**
HEARTH VEGETABLES Seasonal, Local **6**
SPRING FARROTTO Farm and Sparrow Farro, Fresh Local Spring Vegetables, Mascarpone **8**
UGF MUSHROOMS & HERBS Verjus, Fresh Herbs **10**
CHARRED ASPARAGUS Carnevillini Verde **10**

AFTER DINNER

Campfire S'mores 11

House-Made Virgin Bourbon Marshmallow,
Housemade Sorgham Gingerbread, Chocolate Ganache

Seasonal Fruit Crumble **10**

House-Made Pecan Pie 8

Served Warm with Ice Cream (see server for available flavors)

*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.