

• THE • Crunkleton

STARTERS

Smothered Biscuit 8

House Made Biscuit Topped with Savory Chorizo Gravy

Our Avocado Toast 11

Fresh Avocado, Radish, Pickled Onions, Fresno Chilis, Micro Salad, Grapefruit Segments over Hearth Grilled Bread

Oysters HALF DOZEN 21

Charred with Pecorino, Blackening Spice, Hearth Bread or Raw with Charred Lemon, Mignonette, Horseradish, Saltines

Coffee and Doughnuts 9

Crispy Beignets, Pure Intentions Nitro Brew Icing, Espresso Beans

scrambles

16

Rancheros

Chorizo, Poblanos, Avocado, Crowder Peas, Crema, Hot Sauce, Ranchero, Cilantro, Home Fries

Tree Hugger

Swiss Chard, Tomatoes, Mushrooms, Asparagus, Avocado, Kale, Goat Cheese, Home Fries

HAND-HELD

Spicy Chicken Breakfast Sandwich 14

House Made Hot Sauce, Pimento Cheese, Fried Egg on Sourdough Bread, Homefries

Bacon Breakfast Sandwich 14

Fried Egg, American Cheese, Hollandaise on Sourdough Bread, Homefries

Good Breakfast Burger 19

Sunny Side Up Egg, Bacon, Hollandaise, American Cheese, Lettuce, Onions, Brioche, French Fries

entrées

Charlotte Hot Brown 22

French Toast, Spicy Fried Chicken, Sweet Maple, Pecorino Gravy, Grilled Tomatoes, Aged Cheddar, Crispy Bacon, Sunny Egg

Steak and Eggs 26

Sunny Side Up Egg and Grilled Hanger Steak served over Garlic and Herb Fries

Southern Shrimp and Grits 21

Cajun Garlic Shrimp sautéed with Double Cut Grilled Bacon, Mushrooms, Charred Tomatoes, Green Onions, Pan Gravy, served over Cheese Grits

ON THE SIDE

6

MARKET SIDE SALAD

FRUIT BOWL

CHEESE GRITS

HOME FRIES

BACON

beverages

1957 Brunch Punch by Hunter Thurston 14

Aperol, Gin, Lillet, Lemon, Orange Blossom

In 1957, Graceland becomes Elvis' new home, the Brooklyn Dodgers moved to Los Angeles, and Eisenhower is our president. Oh, by the way...1957 E. 7th St is the address of The Crunkleton. Enjoy yourselves and thank you for being our guests!

Mai Thai by Trader Vic 13

Plantation O.F.T.D High Proof Rum, Dark Rum, Fresh Lime, Almond Syrup, Orange Liqueur

The Mai Tai sprung to life in 1944, not in Polynesia, but in Oakland, California – the masterpiece of Victor Bergeron, better known as Trader Vic. As the story goes, a guest took a first sip and exclaimed “Maita’i roa ae!”, which is Tahitian for “The very best!” or “Out of this world!”

Espresso Martini by Dick Bradsell 14

Vodka, Nitro Cold Brew, Irish Cream, Coffee Liqueur

British bartender Dick Bradsell invented this now-classic drink, a.k.a. the Vodka Espresso, at Fred's Club in London in the late '80s. Legend has it that Kate Moss asked for a drink that would “wake me up and then f**k me up” at the same time, and the Espresso Martini was the result.

New Orleans' “Ramos” Gin Fizz 16

Gin, Lemon, Cream, Egg White, Orange Blossom

This storied drink from the late 1800's New Orleans is about as synonymous as the mimosa when it comes to doing brunch right. The bartenders shake the drink hard to wake up the liquor so the liquor can wake you up. It's an eye opener for sure.

Bloody Mary 14

Vodka, Dimitri's Tomato Juice, Charred Citrus, Pickled Peppers, NC Cured Ham

This is a big time Bloody Mary for the big time Bloody Mary lover. Order it with pride and know that you are experiencing decadence.

The Mimosa 9

Cava Brut, Fresh Squeezed Orange Juice

Mimosas and brunch are synonymous. It seems as though we cannot have one without the other. It must be the regality created by the bubbles and the practicality the juices bring when all of us get to sleep in and eat a little later. Long live brunch and mimosas!

The Painkiller Cocktail by Daphne Henderson 14

Aged Rum, Overproof Rum, Coconut Cream, Fresh Squeezed Orange, Pineapple, Lime, Nutmeg

This 1970's Tiki style drink is about as delicious as a Tiki drink can get. We make it without using Pusser's because we think it is lame that a liquor company would own the rights to a way of making a particular drink. So, please allow our boycott to exist without concern and enjoy the drink.

N/A BEVERAGES

FRESH ORANGE JUICE	5	SPARKLING WATER FOR THE TABLE	6
PURE INTENTIONS HOT COFFEE	4	VIRGIN BLOODY	9
PURE INTENTIONS NITRO COLD BREW	6	COKE PRODUCTS	3
TEA, ICED OR HOT	3		

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.

ALL CREDIT CARD TABS LEFT UNSIGNED WILL BE CLOSED WITH A 20 PERCENT GRATUITY ADDED TO THE TOTAL