

• THE • Crunkleton

//// //// //// //// //// //// //// //// //// //// ////

SUMMER SPECIALS

Capri Salad
Grilled Peach, Heirloom Tomato, Burrata, Compressed Melon,
Herb Salad, Maldon
16

Colossal Lump Crab Cake
Dirty Limpin' Susan, Okra Fries, Remoulade
38

Crunklebun Warm Cinnamon Roll
with Cream Cheese Icing
INDIVIDUAL 6 FOR THE TABLE 15

//// //// //// //// //// //// //// //// //// //// ////

FROM THE HEARTH

the oysters

HALF DOZEN 18

Charred
Pecorino, Blackening Spice, Charred Ciabatta

Raw
Charred Lemon, Mignonette, Horseradish, Saltines

SHARED

Charred Wings 15
House Made Hot Sauce with Celery, Carrot, and Gates Bleu
or
Dry Rubbed and topped with Alabama White Sauce, Blistered Onion Confit

Roasted Brussels 11
Espellette Peanuts, Agro Dulce, Benne

Mussels 17
Chorizo, Hearth Charred Tomatoes, Pot Stock, Charred Ciabatta

Charcuterie 31
Chef's selection of daily Meats, Cheeses, and Accompaniments

Crispy Calamari 16
Tossed with Kalamata Olives, Charred Tomatoes, Capers, Pepperoncini, Charred Lemon

Ceviche de la Casa 18
Market Seafood, Avocado, Cabbage, Serrano, Cucumber, Red Onion, Citrus,
Cilantro, with Hearth Charred Bread

SALADS

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

Market Salad 15
Arugula, Mixed Greens, Brandy Compressed Peaches, Goat Cheese,
Candied Pecans, Red Onion, Crispy Speck,
Blood Orange Thyme Vinaigrette

Caesar Salad 14
Romaine, Lemon Omani, Poached Egg, Shaved Manchego, Prosciutto Crisp

ADD TO ANY SALAD:

Chicken +8 Shrimp +8 Beyond Burger Patty +8
Hanger Steak +16

soup

Bacon, Potato, Corn Chowder 12

mains

Half Chicken 24
Free-Range, Seasonal Hearth Vegetables, Baby Greens

Hanger Steak 31
Topped with Chimichurri, over Garlic and Herb Fries

Shrimp Pappardelle 28
House Made Pappardelle Noodles, Blackened Shrimp, Preserved Lime,
Aleppo Chili, Prosciutto in a Pecorino Cream

Scallops and Lobster 44
Pan Seared Jumbo Scallops, Lobster Pot Stickers, Asparagus,
Grilled Sweet Corn, Pickled Shiitake Mushrooms, Micros, Peach Gastrique

Grilled Lamb Rack 39
Minted Pea Puree, Confit Fingerling Potatoes, Mushroom Demi, Truffle

Pan Seared Grouper 38
Southern Succotash, Micro Salad, Beuree Blanc

hand-helds

Served with Garlic & Herb Fries

A Really Good Burger 16
American Cheese, Lettuce, Onions, Sauce, Brioche

ADD:
Grilled Bacon +3 Wild Mushrooms +3 Fried Duck Egg +4
Double Down Patty +6 Fried Oysters +9

Grilled Carolina Burger 19
American Cheese, Chili, Slaw, Pickles, Mustard, Brioche

BOTH BURGERS AVAILABLE WITH BEYOND MEAT!

Fried Chicken Sandwich 15
Crispy Buttermilk Chicken, Seasonal Pickles, Hot Chile Honey, Brioche Bun
AVAILABLE GRILLED

Wood-Fire Fish Tacos 19
Three Blackened Market Fish Tacos, Heirloom Tomato Pico, Avocado Crema,
Cabbage, Flour Tortillas with Dirty Limpin' Susan

Crispy Duck Banh Mi 19
Crispy Duck Confit, Fermented Sweet Chili, Crispy Root Vegetable Slaw,
Herb Salad, Lime Vinaigrette, Toasted Baguette

for the table

Surf & Turf 85
18oz Prime NY Strip, One 7oz Butter Poached Lobster Tail,
Asparagus, Wild Mushrooms

Cowboy Ribeye 140
36oz, 60 Day Dry Aged Ribeye, Rescoldo Potatoes,
Hearth Vegetable, Board Dressing

ON THE SIDE

FRIES Garlic and Herb **7**

HEARTH VEGETABLES Seasonal, Local **8**

SEVENTH STREET CORN **8**

FARROTTO Farm and Sparrow Farro, Fresh Local Vegetables, Goat Cheese **9**

GARLIC GINGER BROCCOLINI **10**

ASPARAGUS AND UGF MUSHROOMS **12**

AFTER DINNER

Campfire S'mores 11
Bourbon Marshmallow, Snicker Doodle Cookies, Chocolate Ganache

S.C. Peach Crumble 10
Served Warm with Ice Cream

House-Made Pecan Pie 8
Served Warm with Ice Cream

Beignets 9
With Pure Intentions Nitro Brew Icing

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