

• THE • Crunkleton

FROM THE HEARTH

the oysters

HALF DOZEN 21

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

Fire Roasted Acorn Squash Fries 13

Cardamom Creme Fraiche, Chili Lime Pepitas, Pecan Syrup, Urfa Chili

SALADS

Wedge Salad 12

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Benne, Gates Bleu

Market Salad 14

Charred and Fresh Lettuce, Roasted Squash, Brandy Compressed Apples, Goat Cheese, Candied Pecans, Red Onion, Pomegranate 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

Airline Chicken 21

Grilled Springer Mountain Chicken Breast, Asparagus, Fingerling Potatoes, Pan Sauce

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

Three Seas Risotto 44

Hearth Charred Scallops, Shrimp and Lobster Tail over Butternut Squash Risotto

Lamb Gnocchi 33

Gnocchi, Shredded Fire Braised Lamb, Edamame, Mushrooms, Rainbow Chard, Herbed Demi, Mint Gremolata, Truffle

Pan Seared Grouper 38

Southern Succotash, Micro Salad, Beuree Blanc

hand-helds

Served with *Parmesan 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

Wagyu Burger 26

1/2 lb SRF Wagyu, Aged Cheddar, Caramelized Onions, Truffle Aioli, 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

Cowboy Ribeye 140

36oz, USDA Prime Ribeye, Rescoldo Potatoes, Hearth Vegetable, Board Dressing

Wild Game Feast 110

1/2 Lamb Rack, 1/2 Duck - Confit Leg and Smoked Breast, Duet of Sausages - Wild Boar, Fennel, Whiskey & Elk, Jalapeno-Cheddar with Lusty Monk Mustard, Pickled Vegetables, Mushroom Demi, Chimichurri, Hearth Bread

ON THE SIDE

FRIES	Parmesan, Garlic, Herb	7
HEARTH VEGETABLES	Seasonal, Local	8
SEVENTH STREET CORN		8
	Grilled NC Sweet Corn, Dukes Mayo, Blackening Seasoning, Pecorino Cheese, Green Onions	
ASPARAGUS		9
MAC & THREE CHEESE SHELLS	Tillamook Cheddar, Gruyere, American	8/18
SWEET POTATO GNOCCHI	Mushroom, Swiss Chard, Hazelnut Cream, Gruyere	11

AFTER DINNER

Crunklebun Warm Cinnamon Roll

with Cream Cheese Icing

INDIVIDUAL 6 FOR THE TABLE 15

Campfire S'mores 11

Bourbon Marshmallow, Snicker Doodle Cookies, Chocolate Ganache

NC Apple 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