

# THE Crunkleton

Buy The Kitchen A Round 15

Cheers to the crew working around the hot fire with a cold beer after service!

## the oysters

HALF DOZEN 21

**Charred**

Pecorino, Blackening Spice, Charred Ciabatta

**Raw**

Charred Lemon, Mignonette, Horseradish, Saltines

**Rockefeller**

Gruyere, Creamed Spinach, Bacon

## SHARED

**Charred Wings 15**

House Made Hot Sauce with Celery, Carrot, and Roth Buttermilk Bleu  
or  
Dry Rubbed and topped with Alabama White Sauce, Blistered Onion Confit

**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

**Wagyu Flank Yakitori 18**

Gochujang, Charred Green Onion Pesto, Root Veg Slaw, Yum Yum Sauce, Lettuce Wraps

**Loaded Hummus 16**

Mixed Olives, Goat Cheese, Peppadew Peppers, Chickpeas,  
Charred Tomatoes, Parsley, Grilled Pita

## SALADS

**Wedge Salad 12**

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Benne, Roth Buttermilk Bleu

**Market Salad 14**

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

**Caesar Salad 14**

Romaine, Lemon Omani, Poached Egg, Shaved Manchego, Bacon 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, with Garlic and Herb Fries

**Shrimp Pappardelle 28**

House Made Pappardelle Noodles, Blackened Shrimp, Asparagus, Charred Tomatoes,  
Aleppo Chili, in a Pecorino Cream

**Seafood Risotto 44**

Shrimp and Lobster Tail, Peas over Butternut Squash Risotto

**Sweet Potato Gnocchi 29**

Mushrooms, Kale, Fennel, Frangelico, Gruyere, Duck Chicharrones, Confit Leg, 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

**Wagyu Burger 26**

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

**\*BOTH BURGERS AVAILABLE WITH BEYOND MEAT!\* +2**

**\*BOTH BURGERS AVAILABLE WITH GLUTEN FREE BUN\* +2**

**Fried Chicken Sandwich 15**

Crispy Buttermilk Chicken, House Pickles, Hot Chile Honey, Brioche Bun

**AVAILABLE GRILLED**

**Wood-Fire Shrimp Tacos 19**

Three Blackened Shrimp Tacos, Heirloom Tomato Pico, Avocado Crema,  
Root Veg Slaw, Flour Tortillas, with Street Corn

**Crispy Duck Banh Mi 19**

Crispy Duck Confit, Fermented Sweet Chili, Crispy Root Vegetable Slaw,  
Herb Salad, Lime Vinaigrette, Toasted Amoroso Roll

## for the table

**Cowboy Ribeye 140**

42oz, USDA Prime Ribeye, Rescoldo Potatoes, Hearth Vegetable  
Board Dressing, Charred Bread

## ON THE SIDE

<b>FRIES</b> Parmesan, Garlic, Herb	7
<b>HEARTH VEGETABLES</b> Seasonal, Local	8
<b>ROASTED BRUSSELS</b> Espellette Peanuts, Agro Dulce, Benne	11
<b>SEVENTH STREET CORN</b> Grilled NC Sweet Corn, Dukes Mayo, Blackening Seasoning, Pecorino Cheese, Green Onions	8
<b>TEMPURA ASPARAGUS</b> with Yum Yum Sauce	8
<b>MAC &amp; THREE CHEESE SHELLS</b> Tillamook Cheddar, Gruyere, American	8/18

## AFTER DINNER

**Tropical Parfait 8**

Layered Passionfruit and Guava Mousse, Whipped Cream,  
Chocolate Soil, Mint and Berries

**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