

• 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 18

Chorizo, Hearth Charred Tomatoes, Pot Stock, Charred Ciabatta

Charcuterie 32

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

Crispy Calamari 18

Tossed with Kalamata Olives, Charred Tomatoes, Capers, Pepperoncini, Charred Lemon

Loaded Hummus 16

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

SALADS

Wedge Salad 14

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

mains

Airline Chicken 26

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

Hanger Steak 33

Topped with Chimichurri, with Garlic and Herb Fries

Shrimp Pappardelle 32

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

Sweet Potato Gnocchi 33

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

Pan Seared Salmon 28

Salmon sustainably raised and harvested in the Gulf of Maine,
Southern Succotash, Micro Salad, Beurre 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

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

Crispy Duck Banh Mi 23

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

for the table

Cowboy Ribeye 140

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

ON THE SIDE

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

AFTER DINNER

Warm Cinnamon Roll

with Cream Cheese Icing

INDIVIDUAL 7 FOR THE TABLE 18

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