

• THE • Crunkleton

Tip the Kitchen 15
Cheers to the crew working around the hot fire!

the oysters

HALF DOZEN 21

Charred
Pecorino, Blackening Spice, Charred Ciabatta

Raw
Charred Lemon, Mignonette, Horseradish, Saltines

SHARED

Mussels 18
Chorizo, Hearth Charred Tomatoes, Pot Stock, Charred Ciabatta

Charred Wings 16
House Made Hot Sauce with Celery, Carrot, and Roth Buttermilk Bleu
or
Dry Rubbed and topped with Alabama White Sauce, Blistered Onion Confit

Gochujang Coconut Shrimp 18
Tempura Jumbo Shrimp, Coconut Gochujang Glaze, Cilantro,
Green Onion, Toasted Coconut, Espelette Peanuts, Benne

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

HALF SIZE (2 PEOPLE) 30

FOR THE TABLE (4+ PEOPLE) 55

SALADS

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

Wedge Salad 14
Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Benne,
Roth Buttermilk Bleu

ADD TO ANY SALAD:

Chicken +8 Shrimp +12 Beyond Burger Patty +8
Hanger Steak +16

mains

Mediterranean Chicken Piccata 26
Seared SMF Chicken Breast over Confit Fingerling Potatoes, Charred Asparagus,
topped with Sundried Tomato Tapenade, Goat Cheese, and Piccata Sauce.

Pesto Linguini 32
Smoked Andouille and Blackened Shrimp, Fresh Linguini,
Asparagus, Charred Tomatoes, Basil Pesto, Pecorino

Pan Seared Salmon 28
Salmon sustainably raised and harvested in the Gulf of Maine,
Southern Succotash, Beurre Blanc

Sweet Potato Gnocchi 33
Mushrooms, Kale, Fennel, Frangelico, Gruyere, Duck Chicharrones,
Duck Confit, Truffle

Hanger Steak 36
Topped with Chimichurri, with Garlic and Herb Fries

Wood-Fire Shrimp Tacos 20
Two Blackened Shrimp Tacos, Heirloom Tomato Pico, Avocado Crema,
Root Veg Slaw, Flour Tortillas, with Street Corn

hand-helds

Served with *Parmesan Garlic & Herb Fries*

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

Wagyu Burger 28
1/2 lb SRF Wagyu, Aged Cheddar, Caramelized Onions, Truffle Aioli, Brioche

ADD:

Grilled Bacon +3 Wild Mushrooms +3 Fried Duck Egg +4 Double Down Patty +6
BOTH BURGERS AVAILABLE WITH BEYOND MEAT! +2

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

ALL SANDWICHES AVAILABLE WITH GLUTEN FREE BUN +2

for the table

Cowboy Ribeye 160
42oz, USDA Prime Ribeye, Rescolder 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	
MAC & THREE CHEESE SHELLS Tillamook Cheddar, Gruyere, American	8/18

AFTER DINNER

Warm Cinnamon Sticky Bun
With Bourbon Caramel and Candied Pecans
INDIVIDUAL 7 FOR THE TABLE 18

NC Apple Crumble 10
Served Warm with Ice Cream

House-Made Pecan Pie 8
Served Warm with Ice Cream

Beignets 12
With Pure Intentions Nitro Brew Icing

Wine & Cheese 18
Slice of Triple Cream Brie topped with Berries and Honey
paired with 2 pours of Moscato D'Asti Dessert Wine

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