

SERVED 11:00AM - 2:30PM

# • THE • Crunkleton

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

## STARTERS

**Warm Cinnamon Sticky Bun**  
with Candied Pecans  
**INDIVIDUAL 7 FOR THE TABLE 18**

**Our Avocado Toast 11**  
Fresh Avocado, Radish Slaw, Pico de Gallo, Chilis, Citrus Segments  
and Micro Salad over Hearth Grilled Garlic & Herb Bread

**Oysters HALF DOZEN 21**  
Charred with Pecorino, Blackening Spice, Hearth Bread or  
Raw with Charred Lemon, Mignonette, Horseradish, Saltines

**Beignets 12**  
Crispy Pastry smothered in Pure Intentions Nitro Brew Icing

## HAND-HELD

**A Really Good Burger 16**  
American Cheese, Lettuce, Onions, Sauce, Brioche  
**ADD:**  
Grilled Bacon +3 Wild Mushrooms +3 Sunny Side Up Egg +2 Double Down Patty +6

**Bacon Breakfast Sandwich 14**  
Double Cut Grilled Bacon, Fried Egg, Cheddar Cheese,  
on Croissant Bun, Homefries

**Spicy Chicken Breakfast Sandwich 16**  
House Made Hot Sauce, Pimento Cheese, Fried Egg  
on Sourdough Bread, Homefries

## entrées

**French Toast 14**  
Sunflour Bakery Sourdough, Maple Syrup, Fresh Berries

**Huevos Rancheros 16**  
Ranchero, Seasonal Beans, Goat Cheese, Pico de Gallo,  
Avocado Crema, Sunny Eggs over Fried Corn Tortillas

**Southern Shrimp and Grits 23**  
Cajun Garlic Shrimp sautéed with Double Cut Grilled Bacon,  
Mushrooms, Charred Tomatoes, Green Onions, Pan Gravy,  
served over Cheese Grits

**Biscuits & Gravy 16**  
House Made Cheddar Biscuit topped with Gravy  
with Bacon and Sunny Eggs

**BYOB 18**  
Breakfast Burrito; Choice of Soysage, Chorizo or Bacon.  
With Home Fries, Eggs, Pico, Beans, Cheese,  
Ranchero, Avo Crema

**Charlotte Hot Brown 22**  
Stacked French Toast, Spicy Fried Chicken, Sweet Maple,  
Gravy, Grilled Tomatoes, Aged Cheddar,  
Crispy Bacon, Sunny Egg

**Tree Hugger Omelet 16**  
Swiss Chard, Tomatoes, Mushrooms, Asparagus, Avocado,  
Kale, Goat Cheese, Avocado Crema with a side of Homefries

**Steak and Eggs 32**  
Two Sunny Side Up Eggs and Grilled Hanger Steak  
served with Garlic and Herb Fries

**Salmon Cake Benedict 24**  
Sauteed Rainbow Chard, Charred Tomatoes, Avocado,  
Salmon Cake, Sunny Egg, Harissa Hollandaise

## ON THE SIDE

6

FRUIT BOWL CHEDDAR BISCUIT CHEESE GRITS  
HOME FRIES BACON EGGS YOUR WAY

## beverages

**1957 Brunch Punch by Hunter Thurston 14**

*Aperol, Gin, Lillet, Lemon, Orange Blossom*

In 1957, Graceland becomes Elvis' new home, the Brooklyn Dodgers  
moved to Los Angeles, and Eisenhower is our president. Oh,  
by the way...1957 E. 7th St is the address of The Crunkleton.

Enjoy yourselves and thank you for being our guests!

**Mai Tai by Trader Vic 14**

*Plantation O.F.T.D High Proof Rum, Dark Rum, Fresh Lime,  
Almond Syrup, Orange Liqueur*

The Mai Tai sprung to life in 1944, not in Polynesia, but in Oakland,  
California – the masterpiece of Victor Bergeron, better known as Trader  
Vic. As the story goes, a guest took a first sip and exclaimed “Maita’i roa  
ae!”, which is Tahitian for “The very best!” or “Out of this world!”

**Espresso Martini by Dick Bradsell 14**

*Vodka, Nitro Cold Brew, Irish Cream, Coffee Liqueur*

British bartender Dick Bradsell invented this now-classic drink, a.k.a.  
the Vodka Espresso, at Fred's Club in London in the late '80s. Legend  
has it that Kate Moss asked for a drink that would “wake me up and then  
f\*\*k me up” at the same time, and the Espresso Martini was the result.

**New Orleans' "Ramos" Gin Fizz 16**

*Gin, Lemon, Cream, Egg White, Orange Blossom*

This storied drink from the late 1800's New Orleans is about as  
synonymous as the mimosa when it comes to doing brunch right. The  
bartenders shake the drink hard to wake up the liquor so the liquor can  
wake you up. It's an eye opener for sure.

**Bloody Mary 14**

*Vodka, Dimitri's Tomato Juice, Charred Citrus, Pickled Peppers, NC Cured Ham*

This is a big time Bloody Mary for the big time Bloody Mary lover. Order  
it with pride and know that you are experiencing decadence.

**The Mimosa 13**

*Cava Brut, Fresh Squeezed Orange Juice*

Mimosas and brunch are synonymous. It seems as though we cannot  
have one without the other. It must be the regality created by the  
bubbles and the practicality the juices bring when all of us get to sleep  
in and eat a little later. Long live brunch and mimosas!

**The Painkiller Cocktail by Daphne Henderson 15**

*Aged Rum, Overproof Rum, Coconut Cream, Fresh Squeezed Orange,  
Pineapple, Lime, Nutmeg*

This 1970's Tiki style drink is about as delicious as a Tiki drink can get.

We make it without using Pusser's because we think it is lame that a  
liquor company would own the rights to a way of making a particular

drink. So, please allow our boycott to exist without concern

and enjoy the drink.

**The Bitter Southerner No 8 by Gary Crunkleton 14**

*High Proof Bourbon, Ginger Syrup, Lemon Curd, Honey, Fresh Lemon*

This Cocktail Created by Gary Crunkleton for The Bitter Southerner  
Magazine is a staple at the Chapel Hill bar and we're proud to shake one

up for you using our new Crawley's cocktail shaker!

## N/A BEVERAGES

FRESH ORANGE JUICE	5	TEA, ICED OR HOT	3
PURE INTENTIONS FRENCH PRESS	8	TOPO CHICO 12oz	3
PURE INTENTIONS DRIP COFFEE Regular or Decaf	4	VIRGIN BLOODY	9
PURE INTENTIONS NITRO COLD BREW	6	COKE PRODUCTS	3

## RETAIL

CRUNKLETON HOT SAUCE 8

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