

# • 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, 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 Pappardelle 32**  
Smoked Andouille and Blackened Shrimp, Fresh Pappardelle,  
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 Wagyu, Aged Cheddar, Caramelized Onions, Truffle Aioli, Brioche

### ADD:

Grilled Bacon +3    Wild Mushrooms +3    Sunny Side Up Egg +2    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 140**  
32oz, 60 Day Dry Aged Ribeye, Rescolder 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>7TH STREET CORN</b>	8
Grilled NC Sweet Corn, Dukes Mayo, Blackening Seasoning, Pecorino Cheese, Green Onions	
<b>MAC &amp; THREE CHEESE SHELLS</b> Tillamook Cheddar, Gruyere, American	8/18

## AFTER DINNER

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

**House-Made Pecan Pie 9**  
Served Warm with Ice Cream

**Purple Sweet Potato Pie 9**  
Bourbon Whip, Candied Pecans, Caramel

**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