

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!

Saturn by J. “Popo” Galsini **15**

Gin, Passion Fruit, Orgeat, Falernum, Lemon Juice

The Saturn cocktail is one of the most famous gin-based recipes—a fruity

combo of gin, passion fruit, orgeat, falernum and lemon juice. Invented in

1967, the drink still appears on menus at bars around the world today.

N/A BEVERAGES

PURE INTENTIONS FRENCH PRESS 8 FRESH ORANGE JUICE 5

PURE INTENTIONS DRIP COFFEE 4 VIRGIN BLOODY 9
Regular or Decaf

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