

# • 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

**Crispy Calamari 19**  
Tossed with Kalamata Olives, Charred Tomatoes, Capers,  
Pepperoncini, Charred Lemon, and House Sauce

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

**HALF SIZE (2 PEOPLE) 30**  
**FOR THE TABLE (4+ PEOPLE) 55**

## SOUP & SALADS

**French Onion Soup 12**  
Provolone and Fontina melted over Ciabatta

**Caesar Salad 14**  
Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

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

**Winter Grain Salad 16**  
Farrow, Baby Kale, Hearth Veg, Cranberries, Pickled Shiitake Mushroom,  
Basil Pesto, Goat Cheese, Balsamic Vinaigrette

**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

**Kurobuta Pork Osso Bucco 45**  
Pork Shank, Herbed Goat Cheese Polenta, Braised Hearth Veg, Hot Honey Harissa

**Grilled Lamb Rack 49**  
Sweet Potato Puree, Cauliflower and Brussels Sprout Hash, Shiitake Demi, Mint Gremolata

## *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 160**  
42oz, 60 Day Dry Aged Ribeye, Rescoldo Potatoes, Hearth Vegetable  
Board Dressing, Charred Bread

## ON THE SIDE

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

## 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

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