

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 7**  
with Candied Pecans

**Our Avocado Toast 12**  
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

**Spicy Chicken Breakfast Sandwich 18**  
House Made Hot Sauce, Pimento Cheese, Fried Egg on Sourdough Bread, Hashbrown Casserole

**A BLT 17**  
Avocado, Double Cut Grilled Bacon, Cheddar Cheese, Lettuce, Tomato, Basil Pesto Aioli, Garlic and Herb Fries

**A Really Good Burger 16**  
American Cheese, Lettuce, Onions, Sauce, Brioche, Garlic and Herb Fries

**ADD:**  
Grilled Bacon +3 Wild Mushrooms +3 Sunny Side Up Egg +2 Double Down Patty +6

## entrées

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

**Steak and Eggs 38**  
Two Sunny Side Up Eggs and Grilled Hanger Steak served with Garlic and Herb Fries

**Tree Hugger Omelet 18**  
Swiss Chard, Tomatoes, Mushrooms, Asparagus, Avocado, Kale, Goat Cheese, Avocado Crema with Hashbrown Casserole

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

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

**Salmon Lox Toast 18**  
Cured Salmon, Poached Egg, Cream Cheese, Capers, Cucumber, Red Onion, Radish, Pickled Beets, Everything Bagel Seasoning, Sunflour Sourdough

**BYOB 22**  
Breakfast Burrito; Choice of Soysage, Chorizo or Bacon. With Hashbrown, Eggs, Pico, Beans, Cheese, Ranchero, Avo Crema

**Huevos Rancheros 18**  
Ranchero, Seasonal Beans, Goat Cheese, Pico de Gallo, Avocado Crema, Sunny Eggs over Fried Corn Tortillas

**Southern Shrimp and Grits 26**  
Cajun Garlic Shrimp sautéed with Double Cut Grilled Bacon, Mushrooms, Charred Tomatoes, Green Onions, Pan Gravy, served over Cheese Grits

## ON THE SIDE

6

FRUIT BOWL    CHEDDAR BISCUIT    CHEESE GRITS  
HASHBROWN CASSEROLE    BACON    EGGS YOUR WAY

## beverages

**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 15**

*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’s “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.

**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 NITRO COLD BREW 6	VIRGIN BLOODY 9
	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. PARTIES OF 6 OR MORE MAY BE SUBJECT TO AN AUTOMATIC 20 PERCENT SERVICE CHARGE.