

• 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 19
Chorizo, Hearth Charred Tomatoes, Pot Stock, Charred Ciabatta

Charred Wings 19
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

Spring 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

Lamb Stroganoff 32
Fire Braised Lamb, Fresh Pappardelle, Wild Mushrooms,
Crème Fraiche, Goat Cheese, Truffle

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 38
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

hand-helds

Served with Parmesan Garlic & Herb Fries

A Really Good Burger 16
American Cheese, Lettuce, Onions, Sauce, Brioche

Wagyu Burger 29
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!* +3**

Fried Chicken Sandwich 16
Crispy Buttermilk Chicken, House Pickles, Hot Chile Honey, Brioche Bun

AVAILABLE GRILLED

***ALL SANDWICHES AVAILABLE WITH GLUTEN FREE BUN* +2**

for the table

Tomahawk Steak 180

42oz, CAB Ribeye, served with Rescoldo Potatoes,

Hearth Vegetable Board Dressing, Charred Bread

ON THE SIDE

FRIES Parmesan, Garlic, Herb **7**

HEARTH VEGETABLES Seasonal, Local **8**

ROASTED BRUSSELS Espellette Peanuts, Agro Dulce, Benne **11**

7TH STREET CORN **8**

Grilled NC Sweet Corn, Dukes Mayo, Blackening Seasoning, Pecorino Cheese, Green Onions

MAC & THREE CHEESE SHELLS Tillamook Cheddar, American, Parmesan **8/18**

AFTER DINNER

Warm Cinnamon Sticky Bun 7

With Bourbon Caramel and Candied Pecans

House-Made Pecan Pie 9

Served Warm with Ice Cream

S'mores Mousse 8

Bourbon Marshmallow, Hazelnut Cocoa Butter, Graham Crackers

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. PARTIES OF 6 OR MORE MAY BE SUBJECT TO AN AUTOMATIC 20 PERCENT SERVICE CHARGE.