

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, 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, 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****Bourbon Bramble by Gary Crunkleton 15***High Proof Bourbon, Orange Blossom, Marasca Cherry Paste, Fresh Squeezed Lemon*The bramble is a cocktail from London that uses gin and fresh fruit. We take  
their idea and Americanize it with bourbon and cherries. It's served in a julep  
cup which keeps it cold when the weather is not.**Dark & Stormy by Origins Unknown 15***Goslings 151 High Proof Dark Rum, Ginger, Fresh Lime, Demerara*In the early 19th century England's Royal Navy opened a ginger beer plant in  
Colonial Bermuda. The drink was originally made with a dark demerara rum  
and ginger beer which were both part of the sailors daily rations. Lime was  
also given to the sailors as it helped to stave off Scurvy and was long kept as  
a military secret by the British Navy. Today, it is the national drink of  
Bermuda and a small slice of Carribean history in a glass.**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' "Ramos" Gin Fizz 16***Tanqueray London Dry 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***Cremant De Loire, 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***Tanqueray London Dry 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.**Jungle Bird by Jeffrey Ong 15***Dark Rum, Aged Rum, High Proof Rum, Fresh Pineapple Juice, Campari*The Jungle Bird made its recipe-book debut in 1989, when it appeared in  
"The New American Bartender's Guide" by John J. Poister. The Jungle Bird  
is a fixture on Tiki bar menus and cocktail bar menus, and it has even  
inspired the names of bars in multiple cities, including New York  
and Sacramento.**N/A BEVERAGES**

<b>FRENCH PRESS</b>	<b>8</b>	<b>FRESH ORANGE JUICE</b>	<b>5</b>
<b>PURE INTENTIONS NITRO COLD BREW</b>	<b>6</b>	<b>VIRGIN BLOODY</b>	<b>9</b>
		<b>COKE PRODUCTS</b>	<b>3</b>

**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.