

# • THE • Crunkleton

## Tip the Kitchen 15

Wondering about the cowbell? Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen.

We'll bring you the bell to ring and give them a round of applause!

## 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, Peperoncini, 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**

## SALADS

### Caesar Salad 14

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

### Wedge Salad 14

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Benne, Roth Buttermilk Bleu

### 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

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