

• 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

Lamb Kofta 19

Grilled Lamb Kofta, Cucumber Riatta, Grilled Naan Bread, Pickled Onions, Kalamata Olives, Goat Cheese, Bibb Lettuce

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

Capri Salad 16

Compressed Melon, Heirloom Tomato, Burrata, Mint, Basil, Honey

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

Pan Seared Salmon 28

Salmon sustainably raised and harvested in the Gulf of Maine, Southern Succotash, Beurre Blanc

Shrimp Pappardelle 28

Blackened Shrimp, Aleppo Chili, Andouille, Asparagus and Tomatoes in a Pecorino Cream

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

Pork Osso Bucco 45

Pork Shank, Adluh Polenta, Braised Hearth Veg, Hot Honey Harissa

hand-helds

Blackened Shrimp Tacos 21

Pico de Gallo, Bacon, Pickled Onion, Root Vegetable Slaw, Avocado Crema, Corn Tortillas
served with a Chilled Corn Salad

Fried Chicken Sandwich 16

Crispy Buttermilk Chicken, House Pickles, Hot Chile Honey, Brioche Bun
served with Parmesan Garlic & Herb Fries

AVAILABLE GRILLED

A Really Good Burger 17

American Cheese, Lettuce, Onions, Sauce, Brioche
served with Parmesan Garlic & Herb Fries

Wagyu Burger 29

1/2 lb Wagyu, Aged Cheddar, Caramelized Onions, Truffle Aioli, Brioche
served with Parmesan Garlic & Herb Fries

ADD:

Grilled Bacon +3 Wild Mushrooms +3 Sunny Side Up Egg +2 Double Down Patty +6
***BOTH BURGERS AVAILABLE WITH BEYOND MEAT!* +3**

***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	8
HEARTH VEGETABLES Seasonal, Local	8
ROASTED BRUSSELS Espellette Peanuts, Agro Dulce, Benne	11
7TH STREET CORN Grilled NC Sweet Corn, Dukes Mayo, Blackening Seasoning, Pecorino Cheese, Green Onions	8
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.