

# • 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

### Fire Roasted Acorn Squash Fries 12

Chinese Five Spice Creme Fraiche, Chili Lime Pepitas, Pecan Syrup, Aleppo Chili

### 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

## SOUPS & SALADS

### French Onion Soup 12

Provolone and Fontina melted over Ciabatta

### Vegan Pumpkin Chili 10

Red Beans, Kale, Diced Pumpkin, topped with Tri Color Slaw,

Crispy Spicy Chickpeas and Pumpkin Seeds

### Fall Harvest Salad 16

Roasted Beets, Sweet Potato, Farro, Goat Cheese, Spicy Fried Chickpeas,

Pumpkin Seeds, Shaved Brussels, Kale Salad with a Raspberry Vinaigrette

### 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 Salmon +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 Redfish 33

Ancient Grain Fried Rice, Broccoli and Wild Mushrooms,

Shoyu Glaze, Benne Seed

### Lamb Stroganoff 32

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

### 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

### 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 Vegan Cheese +3

\*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          | Espallete 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

### House-Made Pecan Pie 9

Served Warm with Ice Cream

### 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.