

SERVED 11:00AM - 2:30PM

• THE • Crunkleton

Tip the Kitchen 15
Cheers to the crew working around the hot fire!

STARTERS

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 14
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 17
American Cheese, Lettuce, Red 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 17
House Made Cheddar Biscuit topped with Gravy with Bacon and Sunny Eggs

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 Caribbean 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, Citrus, Olives, Double Cut Grilled Bacon
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 **16**
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 **16**
Tanqueray London Dry Gin, Amaro Montenegro, Passion Fruit, Orgeat, Falernum, Fresh Squeezed 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 **16**
High Proof Rum, Campari, Fresh Lime, Fresh Pineapple, Simple Syrup
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

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

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. WE CHARGE AN OUTSIDE DESSERT FEE OF \$20.