

• 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

SHARED

Fire Roasted Acorn Squash Fries 12

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

Mussels 21

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

Crawfish Dip 23

Cast Iron Baked Crawfish in a House Cheese-Blend with Garlic served with Hearth Bread

Charcuterie (FOR 2) 35

Chef's selection of daily Meats, Cheeses, and Accompaniments

SOUPS & SALADS

French Onion Soup 12

Provolone melted over Ciabatta

Spring Green Salad 16

Spring Greens, Fennel, Charred Orange, Strawberries, Goat Cheese, Sunflower Seeds, with Orange Vinaigrette

Caesar Salad 14

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

Wedge Salad 14

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, 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 Market Fish 33

Ancient Grain Fried Rice, French Green Beans and Wild Mushrooms, Shoyu Glaze, Sesame Seed

Spring Lamb Rack 38

Grilled Lamb Rack, Mint Veal Demi, Fresh Herb Lemon Orzo Salad

Lamb Stroganoff 32

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

Hanger Steak 38

Topped with Chimichurri, Sesame Seed, with Garlic and Herb Fries

Lobster Risotto 48

Butter Poached Lobster, Shrimp, Andouille, Creamy Squash Risotto

hand-helds

Served with *Parmesan Garlic & Herb Fries*

A Really Good Burger 17

American Cheese, Lettuce, Red Onions, Sauce, Brioche

Wagyu Burger 30

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 Vegan Cheese +3

BOTH BURGERS AVAILABLE WITH BEYOND MEAT! +3

Fried Chicken Sandwich 17

Crispy Buttermilk Chicken, House Pickles, Hot Chile Honey, Brioche Bun

AVAILABLE GRILLED

Salmon BLT 27

Pan Seared Salmon, Basil Pesto Mayo, Bacon, Lettuce, Pickled Green Tomatoes, Brioche

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, Sesame Seeds	11
7TH STREET CORN	8
Grilled NC Sweet Corn, Dukes Mayo, Blackening Seasoning, Pecorino Cheese, Green Onions	
MAC & THREE CHEESE SHELLS Tillamook Cheddar, American, Parmesan	8/18

AFTER DINNER

House-Made Pecan Pie 9

Served Warm with Ice Cream

Seasonal Fruit Crumble 10

Served Warm with Ice Cream

Beignets 14

With Pure Intentions Nitro Brew Icing

Banana Fritters 13

Banana, Shredded Coconut, Deep Fried and topped with Caramel and Toasted Coconut. Served with Salted Caramel Ice Cream.

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.