

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!

STARTERS	SALADS
Our Avocado Toast 13 Fresh Avocado, Radish Slaw, Pico de Gallo, Chilis, Citrus Segments and Micro Salad over Hearth Grilled Garlic & Herb Bread	Fig and Pear Salad 10/16 Arugula, Pear, Mission Figs, Feta, Crispy Prosciutto, Fig Balsamic Vinaigrette
Country Ham and Pimento Cheese Biscuits 15 Fresh Hot Honey Butter Biscuits, Chipotle Poblano Pimento Cheese, Berry Jam, Watauga Ham	Caesar Salad* 9/14 Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers
Charred Oysters* HALF DOZEN 21 James River Oysters, Pecorino, Blackening Spice, Hearth Bread	Wedge Salad 9/14 Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, Roth Buttermilk Bleu
Raw Oysters* HALF DOZEN Market Price Charred Lemon, Mignonette, Horseradish, Saltines	ADD TO ANY SALAD: Chicken +8 Shrimp +12 Beyond Burger Patty +8 Crab Cake +10 Market Fish* +18 Avocado +3
Beignets 14 Crispy Pastry smothered in Pure Intentions Nitro Brew Icing	

hand-helds

Grilled Bacon, Egg and Cheese* 18

Thick-Cut Bacon, Over-Easy Egg, Roasted Poblano and Chipotle Spread, Cheddar Cheese on a Brioche Bun and served with a side of Garlic and Herb Fries

Grilled Sausage, Egg and Cheese* 17

Smoked Sausage Patty, Over-Easy Egg, Roasted Poblano and Chipotle Spread, Cheddar Cheese on a Brioche Bun and served with a side of Garlic and Herb Fries

Spicy Chicken Breakfast Sandwich* 22

House Made Hot Sauce, Pimento Cheese, Fried Egg on Sourdough Bread, Hashbrown Casserole

A Really Good Burger* 18

American Cheese, Lettuce, Red Onions, Sauce, Brioche, Garlic and Herb Fries

ADD:

Grilled Bacon +4 Wild Mushrooms +4 Sunny Side Up Egg* +2

Double Down Patty* +6 Avocado +3

for the table

Brunch Tomahawk* 180

42oz CAB Bone-in Ribeye, served with Biscuits and Gravy, Fingerling Potato Hash, 4 Sunny-Side Up Eggs

entrées	
Veggie Ranchero Omelette* 21 Scrambled Eggs, Seasonal Beans, Grilled Corn, Pico de Gallo, Poblano, Cheddar, Avocado, Tortilla Strips, Ranchero Sauce and topped with Chipotle-Lime Crema and served with a side of Hashbrown Casserole ADD: Chorizo +5	Biscuit & Gravy* 18 House Made Biscuit topped with Gravy with Bacon and Sunny Eggs
Steak and Eggs* 40 Two Sunny Side Up Eggs and Grilled Hanger Steak served with Garlic and Herb Fries	Charlotte Hot Brown* 25 Stacked French Toast, Fried Chicken, Sweet Maple, Gravy, Grilled Tomatoes, Aged Cheddar, Crispy Bacon, Sunny Egg
Turkish Eggs* 17 Spiced Greek Yogurt, Sunny Eggs, Garlic Chili Crisp, Smoked Feta, Pistachios, Sumac Onions, Herb Salad, Everything Bagel Seasoning, Charred Bread	Southern Shrimp and Grits 28 Cajun Garlic Shrimp sautéed with Double Cut Grilled Bacon, Mushrooms, Charred Tomatoes, Green Onions, Pan Gravy, served over Cheese Grits
	BBQ Brisket Breakfast* 28 Everything Texas Toast, Alabama White, Sliced Brisket, Bourbon BBQ, Sunny Eggs, Green Onion, Sumac Onions and Pickles, Parmesan Garlic and Herb Fries
VEGAN SOYSAGE AVAILABLE UPON REQUEST	

ON THE SIDE — 6

FRUIT BOWL CHEESE GRITS HASHBROWN CASSEROLE

HOT HONEY BISCUITS BACON EGGS YOUR WAY*

please ask us about booking private tastings and special events

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*THESE ITEMS CONTAIN RAW OR COOKED TO TEMPERATURE INGREDIENTS. 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.



CRAFT BEERS

WISE ACRE BREWING CO.

TINY BOMB • American Pilsner

Memphis, TN

4.5% ABV • 16oz. Can • 9

ALLAGASH

WHITE • Belgian Style Wheat Beer

Portland, ME

5.2% ABV • 16oz. Can • 9

MAINE BEER COMPANY

LUNCH • West Coast IPA

Freeport, ME

7% ABV • 500ML Bottle • 12

LAWSON'S FINEST LIQUIDS

SIP OF SUNSHINE • West Coast IPA

Waitsfield, VT

8% ABV • 16oz. Can • 12

OTHER HALF BREWING

GREEN CITY • Hazy IPA

Brooklyn, NY

7% ABV • 16oz. Can • 12

MIDDLE JAMES BREWING CO.

MYSTIC WATERS • American Amber Ale

Pineville, NC

5.1% ABV • 16oz. Can • 9

ARTIFACT CIDER PROJECT

PINEAPPLE • Cider

Vergennes, VT

6.6% ABV • 16oz. Can • 9

RESIDENT CULTURE BREWING

CUMULO • Tropical Punch

2.5mg THC Seltzer • 12oz. Can • 7

BOTTLED BEERS 4

MILLER HIGH LIFE

MICHELOB ULTRA

BUD LIGHT

SAMUEL ADAMS • JUST THE HAZE NA Can 5

cocktails

Singapore Sling by Ngiam Tong Boon 15

Tanqueray Gin, Benedictine, Orange Liqueur, Fresh Orange, Fresh Lemon, Luxardo Cherry

Created at the Raffles Hotel in Singapore in 1915, this gin-based cocktail blends fruit, herbal liqueurs, and a touch of fizz. Its light sweetness, vibrant flavor, and refreshing finish make it a classic choice for a spirited brunch.

Aperol Spritz by Unknown 17

Aperol, Prosecco, Soda Water

Rooted in the Venetian spritz tradition of the 1800s, this version took shape after the Barbieri brothers created Aperol in 1919. Combining Aperol, prosecco, and a splash of soda water, it's a bright, low-alcohol drink that's been a staple of Italian daytime drinking for decades.

Espresso Martini by Dick Bradsell 16

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 Orlean’s “Ramos” Gin Fizz 19

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.

Iron Ranger by Erick Castro 17

High Proof Bourbon, Pineapple, Lemon, Falernum , Angostura Bitters

*contains nuts

This tiki cocktail features high-proof bourbon, which provides a bold foundation for its tropical flair. Erick explains, “The inspiration came from the fact that American whiskey isn’t used enough in modern tiki drinks, which is surprising given how well the flavors of Bourbon and Rye pair with traditional tropical spices.” The result is a drink that masterfully balances fruity, tropical notes without overshadowing the whiskey's integrity—making it a perfect choice for a spirited brunch!

Warwick Cooler by Michael McCollum 15

Dark Rum, Amaro, Fresh Squeezed Lemon, Orange, Club Soda

This drink is a riff on a Northside Special shaken with some added bitterness from the Amaro. It's more complex and refreshingly inviting. Created not so long ago by Michael McCollum from Attaboy in Nashville, TN. This drink may not be as deep rooted in history as others on our menu, but it's just as delicious.

N/A BEVERAGES			
COFFEE	4	VIRGIN BLOODY	9
FRESH ORANGE JUICE	5	COKE PRODUCTS	3

RETAIL

CRUNKLETON HOT SAUCE 8