

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!

raw

Osetra Caviar* 120

Sustainably Farmed Osetra Caviar, Creme Fraiche, Egg, Chives, House Chips

Raw Oysters* HALF DOZEN MKT

Charred Lemon, Mignonette, Horseradish

SHARED

Our Avocado Toast 13

Avocado Spread, Radish Slaw, Pico de Gallo, Fresno Chilis, Citrus Segments, Hearth Grilled Bread

Country Ham and Pimento Cheese Biscuits 15

Fresh Hot Honey Butter Biscuits, Chipotle Poblano Pimento Cheese, Berry Jam, Watauga Ham

Charred Oysters* HALF DOZEN 21

Chesapeake Bay Oysters, Pecorino, Blackening Spice, Charred Ciabatta

Banana French Toast Sticks 18

Challah Bread, Banana Custard, Cornflakes, Whipped Cream, Berry Coulis, Pecan and Maple Syrup

Shakshouka 18

Tomato, Harissa, Roasted Pepper, Feta, Poached Eggs, Green Onion, Hearth Bread

Beignets 14

Crispy Pastry smothered in Pure Intentions Nitro Brew Icing

SALADS

Fig and Pear Salad 10/16

Arugula, Pear, Mission Figs, Feta, Crispy Prosciutto, Fig Balsamic Vinaigrette

Caesar Salad* 9/14

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

Wedge Salad 9/14

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, Roth Buttermilk Bleu

ADD TO ANY SALAD:

Chicken +8 Shrimp +12 Beyond Burger Patty +8
Crab Cake +10 Trout* +16 Avocado +3

steak and eggs

*all steaks will be seasoned, hearth fired, and served sliced
each steak and eggs entree served with 2 sunny eggs and garlic and herb fries*

Hanger* 8oz Boneless 40

Cowboy Pork Chop* 15oz Bone-In 42

Wagyu Flat Iron* 8oz Boneless 56

Dry-Aged NY Strip* 14oz Boneless 78

FOR THE TABLE

Brunch Tomahawk* 42oz Bone-In 180

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

STEAK TOPPERS:

Crab Cake +10 PER Hollandaise +4 Chimichurri +4 Miso Butter +4

MAINS & HANDHELDS

Veggie Ranchero Omelette* 21

Seasonal Beans, Grilled Corn, Pico de Gallo, Poblano, Cheddar, Avocado, Tortilla Strips, Ranchero, Chipotle-Lime Crema, Hashbrown Casserole

ADD: Chorizo +5

Turkish Eggs* 17

Spiced Greek Yogurt, Sunny Eggs, Garlic Chili Crisp, Smoked Feta, Pistachios, Sumac Onions, Herb Salad, Everything Bagel Seasoning, Charred Bread

Biscuit & Gravy* 18

House Made Biscuit, Gravy, Grilled Bacon, Sunny Eggs, Green Onions

Charlotte Hot Brown* 25

Stacked French Toast, Fried Chicken, Sweet Maple, Gravy, Grilled Tomatoes, Aged Cheddar, Crispy Bacon, Sunny Egg

Southern Shrimp and Grits 28

Cajun Garlic Shrimp, Grilled Bacon, Mushrooms, Charred Tomatoes, Green Onions, Pan Gravy, Cheese Grits

BBQ Brisket Breakfast* 28

Everything Texas Toast, Alabama White, Sliced Brisket, Bourbon BBQ, Sunny Eggs, Green Onion, Sumac Onions and Pickles, Garlic and Herb Fries

Grilled Bacon, Egg and Cheese* 18

Pork Belly, Over-Easy Egg, Roasted Poblano and Chipotle Spread, Cheddar Cheese, Brioche Bun, Garlic and Herb Fries

Spicy Chicken Breakfast Sandwich* 22

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

Wagyu Brunch Burger* 32

1/2 lb Wagyu, Over-Easy Egg, Grilled Bacon, Cheddar Cheese, Hollandaise, Avocado Spread, Brioche Bun, Garlic and Herb Fries

A Really Good Burger* 18

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

ADD:

Grilled Bacon +4 Wild Mushrooms +4 Sunny Side Up Egg* +2
Double Down Patty* +6 Avocado +3

VEGAN SOYSAGE AVAILABLE UPON REQUEST

ON THE SIDE

HASHBROWN CASSEROLE 6

EGGS YOUR WAY 6

FRENCH TOAST 7/14

HOT HONEY BISCUITS 6

CHEESE GRITS 6

FRUIT BOWL 6

GRILLED BACON 6

FINGERLING POTATO HASH 8

BOWL OF FRIES 10

please ask us about booking private tastings and special events

Facebook Instagram Twitter @THECRUNKLETONCHARLOTTE CHARLOTTE@THECRUNKLETON.COM

*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.

• THE • Crunkleton

CRAFT BEERS

PERENNIAL ARTISAN ALES

TAKE 10 • Imperial Stout

St. Louis, MO

11.5% ABV • 16oz. Can • 18

LIMITED OFFERING

WISE ACRE BREWING CO.

TINY BOMB • American Pilsner

Memphis, TN

4.5% ABV • 16oz. Can • 9

KEEPSAKE BREWERY

HEARTSEASE • Helles Lager

Gastonia, NC

4.5% ABV • 12oz. Can • 7

MAINE BEER COMPANY

LUNCH • West Coast IPA

Freeport, ME

7% ABV • 500ML Bottle • 13

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 • 13

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 6

cocktails

Singapore Sling by Ngiam Tong Boon 16

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 18

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 Orleans' "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	7	COKE PRODUCTS	3

RETAIL

CRUNKLETON HOT SAUCE 8