



## TASTE

PLANCHA OCTOPUS \$14  
potato gnocchi, pecan, fresno chili

SHRIMP & GRITS \$11  
country ham, manchego, espelette pepper

SNOW CRAB RISOTTO \$16  
buttercup squash, vanilla, champagne

ARTISAN LETTUCE \$11  
apple, butternut, pecan

LOADED POTATO SOUP \$9  
cheddar cheese, bacon, crème fraiche

BBQ QUAIL \$14  
sweet potato, pickled roots, meyer lemon

ROASTED BRUSSEL SPROUTS \$15  
bacon, hazelnut, sunny side up egg\*

## MOSTLY VEGETABLES \$7 each

KABOCHA SQUASH & ROASTED APPLE  
spiced pecan, saxapaw blue, banyuls

ROASTED CAULIFLOWER  
bloomed raisin, crispy caper, olive oil

PEAR & SWEET POTATO  
fresno, ginger, pink peppercorn

VANILLA POACHED TURNIP  
quince, granola, macadamia nut

CHEF THOMAS CARD  
& COLLABORATIVE  
FIRST QUARTER 2019

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\*these items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.

## SEA SNACKS

\$9 *EA* or 3 for \$25

SMOKED SALMON PATÉ  
dill, horseradish, mascarpone

SMOKED OYSTER\*  
sweet potato, chili, orange

SHRIMP TACO  
peanut, fresno, cilantro

## MEAT & CHEESE

3 for \$19

sopressata, pa

hot coppa, ch

johnson county, nc

hickory grove, nc

sandy creek, nc

saxapahaw blue, nc

## IN THE SHELL\*

selection of fresh oysters served with mignonette, cocktail sauce, citrus chili granita.  
*ask your server for tonight's selections*

## DINNER

ROASTED FLOUNDER \$29  
celery root, truffle, linguini

BUTTERNUT CASARECCE \$22  
brown butter, pecan, biscuit

SEARED SCALLOP \$30  
red beet, farro, blood orange

PAN ROASTED CATCH MP  
clam, potato, leek

ROTISSERIE POUSSIN \$28  
swiss chard, crimini mushroom, cippolini

GRILLED STRIP STEAK \$38  
potato gratin, romanesco, truffle

HERITAGE FARMS PORK \$29  
sweet potato, pomegranate, hazelnut

COUNTING HOUSE BURGER\* \$15  
grafton cheddar, onion jam