



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 root, meyer lemon

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

MOSTLY VEGETABLES \$7 each

CHARRED BROCCOLINI
pine nut, calabrese, feta

ROASTED CAULIFLOWER
bloomed raisin, crispy caper, olive oil

PEAR & SWEET POTATO
fresno, ginger, pink peppercorn

ROASTED SUNCHOKE
pecan, brown butter, thyme

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.

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 YOUNG CHICKEN \$28
swiss chard, cremini mushroom, cipollini

GRILLED STRIP STEAK \$38
potato gratin, romanesco, wild mushroom

HERITAGE FARMS PORK \$29
tamale, collard green, kohlrabi

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

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
carolina moon, nc
saxapahaw blue, nc