



Snacks

DEVEILED EGGS – 7
paprika, chive, bacon jam

SWEET POTATO CHIPS – 5
lemon, avocado, pecan

FRIED OYSTERS – 10
sweet chili sauce, cucumber, greens

Chef Thomas Card + Collaborative
SPRING 2019
@CountingHouseNC @ThomasCard

*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.

Brunch

EGG'S BENEDICT – 14
english muffin, canadian bacon, hollandaise

BISCUIT AND GRAVY – 13
carolina prosciutto, poached egg*, grits

BUTTERMILK PANCAKES – 10
maple syrup, whipped brown butter

MICHAEL'S MUFFIN SANDWICH* – 12
choice of breakfast meat, egg, cheese, grits

SEASONAL FRENCH TOAST – 12

CHICKEN AND WAFFLES – 15
hot maple, pickles, brown butter

B.L.T.A – 14
shredded lettuce, aioli*, sourdough

CH BIRD OR BURGER* – 15
onion jam, grafton cheddar

CHICKEN AND DUMPLINGS – 15
celery, scallion, carrot

CROQUE MADAME – 12
ham, emmental, sunny side farm egg*

Lighter Side

BRULÉED GRAPEFRUIT – 11
sandy creek cheese, toast

MADISON OATMEAL – 8
bloomed raisin, seasonal fruit

YOGURT – 9
seasonal fresh fruit, granola, honey

DAILY SOUP – 7

ARTISAN LETTUCE – 7
apple, butternut, pecan

COBB SALAD – 12
blue cheese, bacon, egg

ADD CHICKEN – 5
ADD SHRIMP – 8

Sides

HOUSEMADE BREAKFAST MEATS – 5
turkey bacon, smoked sorghum bacon, sausage

MICHAEL'S ENGLISH MUFFIN – 4
butter, jam

GRITS – 4

SKILLET POTATOES – 6

SEASONAL FRUIT – 6

SEASONAL BREAKFAST BREADS – 8

From the Bar

BOTTOMLESS MIMOSAS
two hour time limit

FAMILIAR SPIRIT – 11
sage vodka, pomegranate, crude spruce & birch
bitters, lemon

LATE NIGHT DJ – 12
sage vodka, pomegranate, crude spruce & birch
bitters, lemon

THIS AIN'T HAVANA – 9
don q rum, banana, pineapple, lime, coconut

Refreshers

HOUSEMADE LEMONADE – 3.5

HOUSEMADE GINGER SODA – 4

MOCKTAIL – 6
bartender's choice