



Taste

PLANCHA OCTOPUS – 14
potato gnocchi, pecan, fresno chili

SHRIMP & GRITS – 11
country ham, manchego, espelette pepper

GRILLED ASPARAGUS – 15
lump crab, morel mushrooms, walnut

SNAPPER CEVICHE – 14
fava bean, chili, black sesame

LITTLE GEM LETTUCES – 11
balsamic, feta, strawberry

WHITE ASPARAGUS SOUP – 9
calvander cheese, lemon, sourdough

Sea Snacks

9/each or three for 25

WHITE FISH BRANDADE
lemon, caper, parsley

SMOKED OYSTER*
bacon, spinach, panko

SHRIMP COCKTAIL
horseradish, fresno chili, verbena

Meat & Cheese

three for 19

SOPRESSATA, PA

BRESAOLA, CH

JOHNSON COUNTY, NC

HICKORY GROVE, NC

CAROLINA MOON, NC

HOOK'S BLUE, NC

Entrées

GOLDEN TILE FISH – 29
fava been agnolotti, leek, walnut

ARUGULA BIGOLI – 22
carrot, calvander, asparagus

SEARED SCALLOP – 30
potato blini, asparagus, nettle

PAN ROASTED CATCH – MP
oyster, brown rice, english pea

ROTISSERIE HEN – 28
ramp, morel mushroom, wheat berry

GRILLED BEEF TENDERLOIN – 38
potato espuma, maitake, creamed spinach

HERITAGE FARMS PORK – 29
thumbelina carrot, spring garlic, rice grits

COUNTING HOUSE BURGER* – 15
grafton cheddar, onion jam

Mostly Vegetables

7/each

GRILLED RAMPS
lemon, calabrese, cashew

ROASTED CAULIFLOWER
bloomed raisin, crispy caper, olive oil

PEAR & SWEET POTATO
fresno, ginger, pink peppercorn

CHARRED BROCOLLINI
pine nut, calabrese, feta

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.