



Snacks

DEVILED EGGS – 7
paprika, chive, bacon jam

SWEET POTATO CHIPS – 5
lemon, avocado, pecan

FRIED OYSTERS – 10
sweet chili sauce, cucumber, greens

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

SEASONAL QUICHE – 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

LITTLE GEM LETTUCE – 7
balsamic, feta, strawberry

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-15
two hour time limit

THEORY OF FORMS – 11
mint infused bedlam vodka, strawberry rhubarb
syrup, lemon

LATE NIGHT DJ – 12
brother'svilgalys 'beepbop' liquer, old forester
bourbon, lemon, crude 'bitterless marriage'
bitters, applachachian mountain scarlet rose
cider

QUINTESSENCE – 12
prosecco, hibiscus tequila, banana, grapefruit

Refreshers

HOUSEMADE LEMONADE – 3.5

HOUSEMADE GINGER SODA – 4

MOCKTAIL – 6
bartender's choice

Chef Thomas Card + Collaborative
SUMMER 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.