



Tastes

PLANCHA OCTOPUS – 14
potato gnocchi, fresno chili, pecan

SHRIMP & GRITS – 11
country ham, manchego, espelette

CRAB & SUMMER SQUASH RAVIOLI – 15
zucchini, patty pan, tomato

COMPRESSED WATERMELON TARTAR – 12
cucumber, sungold, jalapeño

BABY BIBB LETTUCE – 11
peach, tzatziki, red onion

TOMATO GAZPACHO – 9
poblano, lemon, sweet pepper

Sea Snacks

9/each or three for 25

WHITE FISH BRANDADE
lemon, caper, parsley

SMOKED OYSTER*
blackberry, jalapeño, gremolata

SHRIMP COCKTAIL
horseradish, fresno chili, verbena

Cheese & Charcuterie

7/each or three for 19

LINDALE GOUDA, NC

SANDY CREEK, NC

HOOK'S BLUE, WI

CAPICOLA, NC

COUNTRY PÂTÉ, NC

JOHNSON COUNTY, NC

Entrées

KING SALMON – 29
succotash, okra, almond

CRESTO DE GALLO – 22
sungold, calvander, fresno chili

SEARED SCALLOP – 30
coconut, green curry, street corn

PAN ROASTED CATCH – MP
eggplant, quinoa, castelvetro

ROTISSERIE HEN – 28
sweet corn, peanut, chipotle

GRILLED BEEF RIBEYE – 38
portobello, tomato, butter bean

HERITAGE FARMS PORK – 29
peach, okra, aji amarillo

COUNTING HOUSE BURGER* – 15
grafton, onion jam, lettuce

Mostly Vegetables

7/each

ROASTED CAULIFLOWER
golden raisin, caper, olive oil

PEAR & SWEET POTATO
fresno chili, ginger, pink peppercorn

HEIRLOOM TOMATO
balsamic, fresh mozzarella, baguette

GRILLED SHISHITO
soba, bonito, lemon

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.