



## **Snacks**

DEVILED EGGS – 7  
paprika, chive, bacon jam

SWEET POTATO CHIPS – 5  
lemon, avocado, pecan

FRIED OYSTERS – 10  
sweet chili sauce, cucumber, greens

PORK RINDS – 5  
ranch, hot sauce, lime

SEASONAL POUTINE – 12  
wild mushrooms, cheese curds, sherry

## **Soup & Salad**

DAILY SOUP – 7

BABY BIBB LETTUCE – 7  
cucumber, crème fraiche, peach

COBB SALAD – 12  
blue cheese, bacon, egg

ASIAN SALAD – 8  
peanut, edamame, wonton

ADD CHICKEN – 5  
ADD SHRIMP – 8  
ADD SCALLOP – 15

## **On Bread**

*choice of small side salad or fries*

GRILLED CHEESE – 12  
grafton cheddar, tomato chutney, arugula

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

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

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

FRIED CHICKEN SANDWICH – 15  
pickle, onion, spicy aioli

## **Full Plates**

MEAT LOAF - 15  
yukon gold potato, heirloom tomato, butter  
beans

ROTISSERIE HEN - 13  
succotash, rice, peanut

SEARED SCALLOPS\* – 18  
corn, poblano, peach

ARUGULA BIGOLI – 15  
carrot, sungold, calvander

CHICKEN AND DUMPLINGS – 15  
celery, scallion, carrot

KIMCHI BOWL – 12  
egg\*, corn, peanut

## **From the Bar**

THEORY OF FORMS – 11  
bedlam vodka, strawberry, rhubarb, vanilla, mint

SACRED GEOMETRY – 12  
old forester bourbon, dolin blanc, regan's orange  
bitters, absinthe rinse

QUINTESSENCE – 12  
prosecco, hibiscus tequila, banana, grapefruit

## **Refreshers**

HOUSEMADE LEMONADE – 3.5

HOUSEMADE GINGER SODA – 4

MOCKTAIL – 6  
bartender's choice

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**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.