Tastes

PLANCHA OCTOPUS – 14
potato gnocchi, fresno chili, pecan

SHRIMP & GRITS – 11
country ham, manchego, espelette

BRUSSELS SPROUTS*– 15
shiitake, 62 ° egg*, shallot

RED LEAF LETTUCE – 11
pumpkin, cranberry, sage

WILD MUSHROOM SOUP– 9
puff pastry, leek, carolina moon

Sea Snacks

9/each or three for 25

WHITE FISH TAMALE
black chili, lime, pomegranate

SMOKED OYSTER*
sake, apple, sesame

TANDOORI SHRIMP
mango, yogurt, cilantro

Cheese & Charcuterie

7/each or three for 19

LINDALE GOUDA, NC

SANDY CREEK, NC

HOOK'S BLUE, WI

SOPPRESSATA, NC

HOT COPPA, NC

JOHNSTON COUNTY, NC

Entrées

FLOUNDER – 29
red curry squash, turnip, sesame

CASARECCE – 22
calvander, rapini, cranberry bean

SEARED SCALLOP* – 30
almond, butternut, harissa

PAN ROASTED CATCH – MP
leek, grilled lemon, pepita

ROTISSERIE HEN – 28
fragola sarda, garlic, black walnut

BRAISED BEEF SHORT RIB – 38
sweet potato, port, beef tendon

PORK OSSO BUCO – 29
apple, truffle, sage

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

ROASTED BEETS
goat cheese, hazelnut, lemon

GRILLED BROCCOLINI
fresno chili, hoop cheddar, gremolata

Chef Thomas Card + Collaborative
AUTUMN 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.