



CARRY OUT MENU

SERVED DAILY 7am-10pm

919-956-6760

Breakfast

Served 7am-11am

MICHAEL'S MUFFIN SANDWICH – 12
choice of breakfast meat, egg, cheese

CH EGGS BENEDICT – 14
english muffin, canadian bacon, hollandaise

BANKER'S BREAKFAST. – 13
two eggs, breakfast meat, toast

SMOKED SALMON BAGEL – 14
red onion, cream cheese, sliced hard egg

EGG WHITE FRITTATA – 12
goat cheese, tomato, broccolini, lemon, toast

YARD EGGS – 10
two eggs, grits, toast

YOGURT – 9
seasonal fruit, granola, honey

DRIP COFFEE – 3
beans from counter culture coffee

Dinner for 2

Served 3pm-10pm

All with Orangesickle Cream Puffs

GRILLED PRIME RIB DINNER – 50
parmesan roasted new potatoes and spaghetti
squash, garlic compound butter, green peppercorn
jus, pickled fresno chili

SHRIMP SCAMPI DINNER – 35
farfalle pasta, lemon butter, roasted acorn squash,
toasted pecans, espellette

FRIED CHICKEN & CHORIZO CASSOULET – 35
roasted brusses sprouts, white beans, hot honey
reduction, charred cipollini onions

SMOKED PORTOBELLO GALLETTE – 25
roasted eggplant, spicy peppernade, balsamic
reduction, herbed rice, toasted hazelnuts

Chef Thomas Card + Collaborative

WINTER 2020

@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.

Lunch/Dinner

Served 11am-10pm

COUNTING HOUSE FRIES – 7
truffle aioli*

DEVILED EGGS – 7
paprika, chive, bacon jam

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

CH BURGER* OR BIRD – 15
grafton, onion jam, greens
add bacon – 2

BABY ROMAINE – 11
white anchovy*, garlic, parmesan
add chicken – 5, shrimp – 8

MEAT & CHEESE – 19
selection of cheeses and local charcuterie

GRILLED CHEESE – 12
grafton, tomato chutney, arugula
add bacon – 2

STEAK FRITES – 38
savory, garlic, green peppercorn

Sweets

8/each

CLASSIC CHOCOLATE CHIP COOKIES
baked to order & served warm

CRÉME BRÛLÉE
ginger, lemon, coconut