



## Brunch

BUTTERMILK PANCAKES – 12  
Berries, whipped cream,  
vanilla-maple syrup

SOFT SCRAMBLED – 10  
bacon lardon, american cheese,  
bread

BREAKFAST BURRITO – 13  
egg, avocado, sausage, potatoes, cilantro,  
green salsa, spiced fries

THE SHORTY BURGER – 18  
7oz ground shortrib burger, american cheese,  
bacon, pickles, perfect sauce, fries

MONTE CRISTO – 14  
turkey, ham, swiss, strawberry jam, fries

QUICHE – 12  
ham, cheddar & asparagus quiche w/arugula  
& goat cheese salad

STEAK & EGGS – 18  
6oz ny strip, 2 eggs, potato hash, sauce  
bernaise

BISCUITS & GRAVY – 12  
from scratch biscuits, red eye sausage gravy

## Lighter Side

YOGURT AND GRANOLA – 7  
vanilla yogurt, almond & coconut granola,  
seasonal fruit

RED OAK SALAD – 12  
Local greens, crispy shallot, avocado,  
cucumber, creamy pecorino-peppercorn  
vinaigrette

ADD CHICKEN - 6

## Sides

BREAKFAST MEATS - 6  
grilled bacon or sausage

2 EGGS – 4

POLENTA – 4

SPICED FRIES – 5  
rick james mayo

SEASONAL FRUIT – 6

TOAST – 4

## From the Bar

MIMOSA BY THE BOTTLE – 25  
served with a carafe of orange juice

CH BLOODY MARY – 10  
flying pepper vodka

## Coffee

by Joe Van Gough

DRIP COFFEE – 3

ESPRESSO – 4

AMERICANO – 4

CAPPUCCINO – 5

LATTE – 5

**Chef Jeff Seizer + Collaborative**  
WINTER 2021  
@CountingHouseNC @cheffjeffindurham

\*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.