



Brunch

BUTTERMILK PANCAKES – 12

berries, whipped cream, vanilla-maple syrup

SOFT SCRAMBLED – 10

local veggies, goat cheese, grilled 9th st sourdough bread

BREAKFAST BURRITO – 13

egg, avocado, sausage, potatoes, cilantro, green salsa, potato hash

ROYALE BURGER – 18

house-ground blend, gruyere, michael's english muffin, au poivre aioli, fries

MONTE CRISTO – 14

turkey, ham, swiss, strawberry jam, griddled in French toast batter, potato hash

BISCUIT SANDWICH – 12

house-made biscuit, baked egg, American cheese, maple mayo, bacon or sausage, served with potato hash

STEAK & EGGS – 18

6oz ny strip, 2 sunny side up eggs, potato hash, hollandaise sauce

HOT MESS BREAKFAST – 14

breakfast potato hash, american cheese, red eye gravy, sunny egg

RED OAK SALAD – 12

mixed greens, cucumber ribbons, grilled peaches, manchego cheese, toasted almonds and sherry vinaigrette

Sides

YOGURT AND GRANOLA – 7

vanilla yogurt, almond & coconut granola, seasonal fruit

BREAKFAST MEATS - 5

bacon or sausage

2 EGGS – 4

BREAKFAST POTATO HASH – 5

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

SUMMER 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.