



## Brunch

CHALLAH FRENCH TOAST – 12

berries, crème anglaise, vanilla-maple syrup

BREAKFAST BURRITO – 13

egg, 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

BREAKFAST SANDWICH – 12

English muffin, baked egg, American cheese, maple mayo, bacon, served with potato hash

HOT MESS BREAKFAST – 14

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

CRISP AND CHUNKY SALAD – 14

radicchio, endive, spinach, apples, cucumbers, lemon vinaigrette, house-made everything ranch on side

ADD CHICKEN \$5

## 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

## From the Bar

MIMOSA BY THE BOTTLE – 25

served with a carafe of orange juice

CH BLOODY MARY – 10

flying pepper vodka

BREAKFAST WINE – 10

house-made white sangria

## Coffee

by Joe Van Gough

DRIP COFFEE – 3

ESPRESSO – 4

AMERICANO – 4

CAPPUCCINO – 5

LATTE – 5

**Chef Jeff Seizer + Collaborative**

FALL 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.