



## Brunch

CHALLAH FRENCH TOAST – 14  
berries, crème anglaise, vanilla-maple syrup

BREAKFAST BURRITO – 14  
egg, sausage, onion, pepper, potatoes, cilantro, green salsa, potato hash

ROYALE BURGER – 19  
house-ground blend, gruyere, michael's english muffin, au poivre aioli, fries

MONTE CRISTO – 15  
turkey, ham, swiss, strawberry jam, griddled in French toast batter, potato hash

BREAKFAST SANDWICH – 13  
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

PORK CHOP & ITALIAN GRITS – 26  
salsa verde

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

BACON – 4

SAUSAGE - 5

2 EGGS – 4  
(\*No poaching. The animals don't like it!)

BREAKFAST POTATO HASH – 5

SEASONAL FRUIT – 6

ITALIAN GRITS - 5

## From the Bar

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

CH BLOODY MARY – 12  
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**  
WINTER 2022

@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.