



Brunch

CHALLAH FRENCH TOAST – 14

berries, crème anglaise, vanilla-maple syrup

BREAKFAST BURRITO – 14

egg, sausage, onion, pepper, potatoes, cilantro, green salsa, potato hash

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, scrambled

STRAWBERRY SALAD – 14

endive, arugula, candied walnuts, cotija cheese, cilantro honey vinaigrette

ADD CHICKEN \$6



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

house made mix

BREAKFAST WINE – 10

house-made white sangria

Coffee

by Joe Van Gough

DRIP COFFEE – 3

Chef Jeff Seizer + Collaborative

SPRING 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.