



## Brunch

### CHALLAH FRENCH TOAST – 14

berries, crème anglaise, vanilla-maple syrup

### BREAKFAST BURRITO – 14

egg, sausage, onion, pepper, potatoes, cilantro, green salsa, potato hash (*vegetarian version available*)

### BREAKFAST SANDWICH– 13

english muffin, baked egg, american cheese, maple mayo, bacon, potato hash

### HOT MESS BREAKFAST – 14

potato hash, american cheese, red eye gravy, sunny eggs

### CROQUE MADAME – 14

ham, gruyere, dijonnaise, apple jam, béchamel, sunny egg, fries

### ROYALE BURGER\*– 19

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

### SALMON & "GRITS" – 18

bacon-cajun sauce

### BABY BIBB SALAD -14

baby bibb lettuce, sunflower seeds, heirloom tomatoes, cucumbers, red onions, green goddess dressing  
-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!)

POTATO HASH – 5

SEASONAL FRUIT – 6

## 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

Chef Jeff Seizer + Collaborative  
SUMMER 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.