



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

FORK & KNIFE BURGER*– 19

served open faced on brioche, swiss, bernaise aioli, bacon, tater tots

CHICORY GREEN SALAD 12

delicata squash, dried cranberry, hazelnut, ricotta salata, honey-balsamic 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!)

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

FALL 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.