



## 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, dijonaise, apple jam, béchamel, sunny egg, fries

### FORK & KNIFE BURGER\* – 19

served open faced on brioche, swiss, bernaise aioli, bacon, potato hash

### CHICORY GREEN SALAD 12

delicata squash, dried cranberry, hazelnut, ricotta salata, honey-balsamic vinaigrette  
-ADD CHICKEN \$6

#### 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.

## 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

## Tea

by Two Leaves – 5/each

### EARL GREY

### TROPICAL GREEN

### CHAMOMILE

### PEPPERMINT

## From the Bar

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

THE MORNING AFTER – 14  
gin, blueberry, lime, mint, ginger beer

SNOOZE BUTTON – 13  
tequila, espresso, maple syrup

CH BLOODY MARY – 12  
flying pepper vodka

BREAKFAST WINE – 10  
house-made white sangria

## Coffee

by Joe Van Gogh

DRIP COFFEE – 3

ESPRESSO – 4

AMERICANO – 5

LATTE – 5

CAPPUCCINO – 5