



## Starters

### YOGURT AND GRANOLA – 7

vanilla yogurt, almond & coconut granola, seasonal fruit

### BANANA WALNUT BREAD - 4

honey butter, jam

### DEILED EGGS "57" - 8

Heinz 57 Collection™ Roasted Garlic Crunch, cotija cheese

### SHRIMP CEVICHE\* - 13

coriander mayo, tostada

### BLUE SKY SALAD - 12

local greens, shaved baby carrot, radish, baby beet, green goddess, toasted sunflower seed  
-ADD CHICKEN \$6

## Brunch Plates

### JOHNNY CAKE – 14

berries, whipped cream, vanilla-maple syrup

### BREAKFAST SANDWICH – 13

baked egg, american cheese, maple mayo, bacon, union special bun, tots

### HOT MESS\* – 14

tots, cheddar cheese, red eye sausage gravy, sunny eggs  
-ADD SHORTRIB \$6

### WHOLE EGG\* FRITTATA – 13

goat cheese, mushroom, arugula salad

### TACOS – 14

chorizo, scrambled egg, chihuahua cheese, red onion, cilantro, salsa verde

### THE BULL BURGER\* - 19

american cheese, bacon, red onion, pickles, Heinz hot honey mayo, union special bun, tots

### GROWN UP GRILLED CHEESE – 16

american cheese, gruyere, duke's mayo, sourdough, tomato-fennel soup for dippin'

### BBQ CHICKEN SALAD SANDWICH– 16

union special brioche, coleslaw

## 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

### CORPSE REVIVER #2 – 13

gin, cocchi americano, lemon, absinthe

### GRAB BRUNCH BY THE BULL – 12

amaretto, lemon, red bull

### CH BLOODY MARY – 12

flying pepper vodka

### BREAKFAST WINE – 10

house-made white sangria

## Something Sweet

### SALTED CARAMEL CRÈME BRULEE – 9

citrus shortbread cookie

### CHOCOLATE TORTE – 10

whipped cream, candied almonds

### Chef Jeff Seizer + Collaborative

SPRING 2023

@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.