



## LUNCH

### FOR THE TABLE

**GRILLED JUMBO SHRIMP COCKTAIL** 14  
classic louis sauce

**SMOKED TROUT DIP** 14  
bread & butter pickles, heirloom grit crackers,  
butter-baked saltines

**SEAFOOD GUMBO**  
shrimp, oysters, okra, white rice  
cup 8  
bowl 14

### PLATES

**CAROLINA COBB SALAD** 16  
avocado, cowboy caviar, gorgonzola, egg,  
white bbq vinaigrette

**KALE CAESAR** 12  
baby kale, cornbread croutons, pickled shallot,  
grana padana

+grilled chicken 8  
+grilled or fried shrimp 10

**BULL BURGER** 19  
american cheese, bacon, red onion,  
pickles, burger sauce

**OYSTER PO BOY** 18  
arugula, tomato, remoulade

**MUFFALETTA** 16  
mortadella, salami, ham, gruyere, olive salad

**AVOCADO TOAST** 12  
soft-boiled egg, shaved radish, lemon zest,  
everything bagel seasoning

**BEER-BATTERED FISH & CHIPS** 18  
cherry pepper remoulade

**SEARED TUNA GRAIN BOWL** 18  
black garlic farro, pickled veggies, avocado,  
chili-sesame aioli

### COCKTAILS

**KIN & TONIC** 12  
conniption kinship gin, celery shrub,  
cucumber, tonic

**SWEATER WEATHER** 13  
vodka, quinine liqueur, blackberry, lemon

**EL ANTOJITO** 14  
blanco tequila, dry curaçao, mango,  
chili, tajin, lime

### REFRESHERS

**CH LEMONADE** 6

**CH GINGER SODA** 6

**EVIAN SPARKLING OR STILL** 8

**RED BULL** 6  
regular or sugar free

**SUNSET ON THE ADRIATIC** 12  
n/a italian amaro, grapefruit, n/a  
bubbly

**LATTE OR CAPPUCINO** 4

**ESPRESSO OR AMERICANO** 4

### DESSERT

**CHOCOLATE RASBERRY BRULEE** 9  
shortbread cookie

**BLACK CURRANT CHEESECAKE** 10  
goat cheese, whipped cream

**Executive Chef Stephanie Klos**  
WINTER 2024  
@CountingHouseNC

\*These items may be cooked to order. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.