

# THE CROWN

BRASSTOWN  
NORTH CAROLINA

Autumn 2021

CHEF: Luke Conrad

SOUS CHEF: Derek Mazza

CHEFS DE PARTIE: Avery Carpenter, Parker Adamovich

Many thanks to our  
family of farmers.

## TACOS

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served with cilantro, red onion, and cotija

choice of 3	10
barbacoa: braised beef in chilies	4
tinga de pollo: chicken stewed in tomatoes and peppers	4
carnitas: slow roasted crispy pork in citrus and cerveza	4
vegan jackfruit chorizo: spiced jackfruit in high spices, vegan queso fresco	4

## SMALL PLATES

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crispy brussels: sriracha sorghum vinaigrette, gochugaru, flake salt, lime juice	8
polenta fritters: parmesan herbed polenta, preserved lemon aioli	6
pimento cheese: pork rinds smoked, cheese, pickled vegetables	9
pommes frites: seasoned fries, ketchup, mayo	6
black eyed pea hummus: crudité, sumac, evoo, benne seed	7

## SIGNATURES

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braised greens: turnip and collard greens, pickled onions, iron skillet cornbread	9
chicken tikka masala: yogurt curry sauce, perfumed rice, toasted benne	14
arroz congri: seasoned red beans, perfumed rice, braised greens	12

## SALADS

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noble salad: baby lettuces, apples, winter squash, black walnuts, goat feta, sorghum mustard	11
royal roots: garlic labneh, beets, kaleidoscope carrots, pistachio dukkah, citrus mint vinaigrette	11