

# THE CROWN

BRASSTOWN  
NORTH CAROLINA

LUNCH Autumn 2021

CHEF: Luke Conrad

SOUS CHEF: Derek Mazza

CHEFS DE PARTIE: Avery Carpenter, Parker Adamovich

Many thanks to our family of farmers.

## CHARCUTERIE

pecan salami	8
cherry pie salami	8
finocchiona	8
soppressata	8

## CHEESE

bellamy bleu, tn	8
coppinger, tn	8
cumberland tomme, tn	8
dancing fern, tn	8

## SMALL PLATES

<b>butternut bisque:</b> toasted pepitas, aleppo, balsamic reduction	8
<b>chicken bone broth:</b> schmaltz, ginger, shallot, gochugaru	5
<b>black bean hummus:</b> crudité, sumac, evoo, benne seed	8
<b>crispy brussels:</b> sriracha sorghum vinaigrette, gochugaru, flake salt, lime juice	8
<b>vegetable pakoras:</b> pear and fennel chutney, coriander mint raita, szechuan catsup	9
<b>noble goat:</b> baby lettuces, apples, winter squash, pecans, goat feta, sorghum mustard	11
<b>solstice kale:</b> curly kale, pomegranate seeds, fresh cow's cheese, praline pecans, vinaigrette	11

## SIGNATURES

<b>braised greens:</b> turnip and collard greens, pickled onions, iron skillet cornbread	9
<b>green curry:</b> perfumed rice, garbanzos, root vegetables, raita, gochugaru, toasted benne	14
<b>autumnal risotto:</b> butternut squash, apples, black walnuts, golden raisins, sage, grana padano	14
<b>disco fries:</b> spicy beef gravy, braised beef, queso cotija, pickled onions, cilantro	10

## TACOS

<b>choice of 3 served with cilantro, red onion, and cotija</b>	10
<b>tinga:</b> stewed chicken in chillies and citrus	4
<b>carnitas:</b> slow roasted crispy pork in citrus and cerveza	4
<b>barbacoa:</b> braised beef in chilies	4
<b>vegan jackfruit chorizo:</b> spiced jackfruit in high spices, vegan queso fresco	4

## SIDES

<b>frites:</b> herbed salt, mayo & ketchup	6	<b>chef's choice vegetables:</b>	6
<b>little salad:</b> variegated vegetables	5	<b>grilled chicken or tofu:</b>	5

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions