

THE CROWN

BRASSTOWN
NORTH CAROLINA

Summer 2022

EXECUTIVE CHEF: Luke Conrad CHEF DE CUISINE: Derek Mazza

SOUS CHEF: Avery Carpenter

CHEFS DE PARTIE: Parker Adamovich, Ben Bryan

Many thanks to our family of farmers.

SMALL PLATES

smokey pimento cheese 8
pork rinds, crudité

vegetable fritters 8
turmeric aioli, apricot chutney

crispy brussels 8
ginger vinaigrette, chili flake, crunchy sea salt

mezze 15
falafel, hummus inspiration, apricot chutney, olive tapenade, crudité

charcuterie 18
regional meat and cheese selections, apricot chutney, olive tapenade, pickled vegetables, crudité

GREENS

panzanella 10
heirloom tomatoes, cucumbers, red onion, basil, focaccia croutons, pecorino, balsamic vinaigrette

local lettuces 10
mixed lettuces, tomatoes, carrot, cucumber, radish, red onion, buttermilk dressing

BRUNCH

buttermilk waffle 10
fresh peaches, maple syrup, chantilly cream, whipped butter

curry and eggs 14
coconut curry, spring vegetables, perfumed rice, two farm eggs

appalachian benedict 15
buttermilk biscuit, applewood smoked bacon, poached farm eggs, nutmeg spiced ragu

brasstown hash 15
brasstown beef bologna and braised steak cuts, sauteed potato hash, two farm eggs

SIDES

two eggs 4
frites - half/full 5/8
applewood smoked bacon 5
little salad 5
crispy tofu 5
soup of the moment 6
seared chicken chest 6
*mountain trout 8

DESSERTS

ask your server about our rotating dessert offerings