

THE CROWN

BRASSTOWN
NORTH CAROLINA

Fall 2022

Many thanks to our family of farmers.

EXECUTIVE CHEF: Luke Conrad **CHEF DE CUISINE:** Derek Mazza

SOUS CHEF: Avery Carpenter **CHEFS DE PARTIE:** Parker Adamovich, Frankie Deck, Jackson Dunn

SMALL PLATES

smokey pimento cheese pork rinds, crudités, pickles	8
crispy brussels maple miso, aleppo, crunchy sea salt	8
mezze falafel, pumpkin hummus, apple chutney, crudités	12
charcuterie regional salami, appalachian prosciutto, local cheeses, wildflower honey, pickles	20

BRUNCH

caramel apple waffle spiced apples, caramel cream, whipped butter	10
appalachian benedict buttermilk biscuit, applewood smoked bacon, poached farm eggs, tarragon hollandaise	16
autumnal curry seasonal vegetable party, two eggs massaman curry ragout, herbed ginger rice	18
steak and eggs brasstown breakfast steak, sauteed roots and apples two farm eggs	20

GREENS + SOUP

bitter bleu arugula, pear, fennel, local bleu cheese, shallot vinaigrette, fresh cracked pepper	10
local lettuces tender butternut, toasted pepitas, plumped cranberries and raisins, shaved parmesan, maple cider vinaigrette	10
butternut bisque cream, squash, pepitas, balsamic reduction, olive oil	8
collard greens slow braised greens in a rich broth buttermilk cornbread wedge	8

SIDES

two eggs	4
frites - half/full	5/8
applewood smoked bacon	5
half salad	6
crispy tofu	5
seared chicken chest	6

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