

THE CROWN

BRASSTOWN
NORTH CAROLINA

SPRING BRUNCH 2023

Executive Chef: Derek Mazza Sous Chef: Avery Carpenter
Chefs de Partie: Parker Adamovich, Jackson Dunn, Jeremy Smith

Many thanks to our
family of farmers

CHARCUTERIE

today's assortment: cured meat and cheese selections, variegated accoutrements, focaccia 20

SMALL PLATES

tomato bisque: crostini, pecorino, aleppo, olive oil 8/12
(v)crispy brussels: carrot ginger red miso vinaigrette, aleppo, herb salt, sesame 8
(vo)crown caprese: siano burrata, heirloom tomato, spinach, basil, balsamic vinaigrette 12
(vo)local lettuces: walnut, apple, noble goat, olive oil, apple pomegranate vinaigrette, sumac 10
(vo)mezze: crispy falafel, citric hummus, crudité, house pickles, focaccia 12

LARGE PLATES

crown waffle: spiced apples, sorghum butter, maple syrup 10
appalachian benedict: buttermilk biscuit, applewood bacon, poached eggs, nutmeg béarnaise 16
crown huevos: two eggs, black beans, cotija boursin, pico, avocado, focaccia 15
french omelet: mushroom saute, cotija boursin, massaged kale, pomegranate vinaigrette 14
parker's blt: waffle 'crêpe', applewood bacon, mayo, lettuce, pico, side fries, honey mustard 14

SIDES

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

ALL FOOD IS GLUTEN FREE - PLEASE LET US KNOW OF ANY OTHER ALLERGENS YOU HAVE

(v) - Vegan

(vo) - Vegan Option

btb - brasstown beef, brasstown, nc

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