

## SOUPS

**She Crab Soup** Crave's Classic Recipe, A thick & Creamy crab Bisque with a tart finish, topped chili oil, crème fraiche & fresh baked crouton. 6/10

**Tomato Bisque** Homemade Italian Plum Tomato & Cream Bisque 5/7

**Soup of the Day** Chef's soup of the day, Ask your server for details 4/6

## PASTA

**Lobster Farfalle** Bowtie pasta in a rich cream sherry sauce, tossed with Maine Lobster knuckles & claws topped with freshly shaved Parmesan cheese & chives. 19

**Northern Italian Beef & Pork Bolognese** An in house ragout of ground beef tenderloin & pork, slow stewed tomatoes, cream & chefs selection of herbs & spices tossed with fettuccine. 15

**Cappellini & Meatballs** Three hand rolled beef & pork meatballs over cappellini pasta, finished with our signature marinara sauce & accompanied with a roasted garlic herb baguette. 18

## SALADS

**Cobb Salad** Romaine lettuce topped with egg, chicken, avocado, bacon, cheddar cheese & house-made croutons. 13

**Chicken Caesar Salad** Grilled & seasoned Chicken breast, Romaine lettuce, Caesar Dressing, shredded parmesan, croutons & a parmesan tuille. 12  
Substitute: Sautéed Local Shrimp +4 • 8oz Blackened Salmon +8

**Butter Lettuce Salad** Local butter lettuce with Humboldt Fog Goat Cheese, Pork lardons, red onions, julienne apples, walnuts, cherry tomatoes & a creamy Dill Dressing. 12

**Local Summer Salad** Fresh Locally Grown strawberries and Boone Hall Farm Grown Kale, tossed with shaved fennel, avocados, candied pecans and goat cheese, finished with our Champagne Vinaigrette dressing. 12

**Side Salad** Fresh spring mix, diced local tomatoes, kalamata olives, fresh cucumbers & feta cheese. 6

**Side Caesar Salad** Romaine lettuce, House Made Caesar Dressing, shredded parmesan, croutons & a parmesan tuille. 6

## SANDWICHES

**Spinach & Tomato Grilled Cheese** Slices of sourdough bread layered with Mozzarella, Goat Cheese, Spinach & local Tomato Slices then grilled to a golden brown. 10

**Crave's ¾ Pound Burger\*** Black Angus beef on a toasted Kaiser bun with romaine Lettuce, local Tomato & red Onion. 11 Add your choice of Cheddar, Mozzarella, Bleu Cheese or Blackening Seasoning .50 | Add Bacon, Mushrooms, sautéed Onions .50 Add fried Egg, Gruyere, Brie or Goat Cheese 1

**BLT** Slices of applewood smoked bacon topped with melted mozzarella cheese, tomatoes & spinach with a toasted pecan mayonnaise on Challah Toast. 10

**Turkey Club** Oven-Roasted Half Pound Turkey Club served with toasted Ciabatta bread, applewood smoked bacon, cheddar cheese, romaine lettuce, tomato & Cajun Remoulade. 11

\*A Possible Health risk may exist in eating ground beef at an internal temperature less than 155 degrees F.

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### Our Hours:


**Brunch:** Sat & Sun 10AM - 4PM

**Lunch:** Mon - Fri 11AM - 4PM

**Dinner:** Sun - Thur 5PM - 10PM  
& Fri & Sat 5PM - 11PM

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# Lunch Menu

## SANDWICHES — E

**Sweet Potato Chicken Sandwich** Chicken breast breaded with sweet potato flour, lightly fried and topped with avocado, corn salsa, tomatoes & Balsamic Vinaigrette. 12

**Smoked Pork Sandwich** Chipotle and honey marinated smoked pulled pork topped with a coconut onion ring and coleslaw served on a potato bun. 10

**The Crave Burger\*** A double hand crafted burger. 11 Add Cheddar, mozzarella, mushrooms, or sautéed onions .50c Add apple wood smoked bacon, or artisan cheeses. 1

**Turkey Club** Oven-Roasted Half Pound Turkey Club served with applewood smoked bacon, cheddar cheese, romaine lettuce, tomato and Cajun Remoulade on toasted Ciabatta bread. 10

**Pimento Grilled Cheese** Pimento Cheese Spread, Mozzarella, and Tomato grilled on Sourdough Bread. 10

**Tuna Salad Sandwich Classic** All-White-Albacore Tuna Salad made with celery, red onions, & red peppers then topped with fresh Arugula. Served on toasted wheat bread. 10

**Crave's Fried Chicken Salad Sandwich** Fried Chicken Salad made with Red Onions, Dried Cranberries, Celery, Mayo and a hint of paprika topped with Tomato & Lettuce served on Texas Toast. 12

**Grilled Chicken & Pesto Wrap** Grilled Chicken Breast, Fresh Mozzarella, Lettuce, Tomatoes and an Herb Pesto Served in a Low Carb Basil Garlic Wrap. 11

**Crave's BLT** Slices of applewood smoked bacon topped with melted mozzarella cheese, tomatoes and spinach with a toasted pecan mayonnaise on Challah Toast. 10

## FLAT BREAD PIZZAS — E

**Margarita** Sliced Local Tomatoes, Pulled Buffalo Mozzarella, Fresh Basil and finished with a Roasted Garlic Olive Oil. 10

**BBQ Chicken** Grilled Chicken Breast, Cheddar Cheese, Mozzarella Cheese, Chopped Apple Wood Smoked Bacon and Tomato Barbecue Sauce. 11

**Greek** Artichoke Hearts, Kalamata Olives, Feta Cheese, Mozzarella Cheese and White Sauce. 11

## SALADS — E

**Sweet Potato Chicken** Chicken breast breaded with sweet potato flour, lightly fried, served with avocado, cheddar cheese, corn salsa, local tomatoes and Balsamic vinaigrette served over summer greens. 12

**Chef's Salad** Rustic Style Chopped Salad with local tomatoes, Cucumbers, Croutons and Topped with Sliced Turkey, Ham and Cheddar Pin wheels served with Creamy Red Wine Vinaigrette. 13

**Local Summer Salad** Grilled Chicken Breast, Fresh Locally Grown strawberries and Boone Hall Farm Grown Kale, tossed with shaved fennel, avocados, candied pecans and goat cheese, finished with our Champagne Vinaigrette dressing. 14

**Chicken Caesar Salad** Classic Caesar Salad of Romaine Lettuce, Parmesan Cheese, and Croutons tossed in homemade Caesar Dressing. 12

## LUNCH ENTRÉES — E

**Blackened Fish Tacos** Local grouper, lightly blackened served in white flour tortillas with chipotle mayonnaise and thinly shredded cabbage. 11

**Shrimp & Grits** Sautéed Shrimp with a Mushroom Bacon Velouté over Cheese Grits topped with Chives. 16

**Grilled Chicken Farfalle** Bowtie Farfalle Pasta in a rich cream sauce, topped with freshly shredded Parmesan Cheese and chives. 12

**Fish & Chips** Lightly fried Local Tilapia topped with Cole Slaw and served with Salt & Red Wine Vinegar French Fries. 12

# Dinner Menu

## APPETIZERS — E

**Crave's Crab Cake Trio** Hand Crafted Petite Crab Cakes served over Spanish Style Sweet Corn Salsa & finished with a fresh Horseradish Cream Sauce. 14

**Mac & Cheese** "Most Life Changing Mac & Cheese in the Nation" by ESQUIRE Magazine. Chef Landen uses 10 year, cave aged, sharp cheddar & cavatappi pasta as well a few "secret ingredients." 10

**Rustic Bread** Pan Ristique bread topped with aged Gruyere cheese, Italian Prosciutto & our Chef's house Candied Tomato Relish. 12

**Pulled Pork Sliders** House Slow smoked all natural pork cooked in a sweet chipotle sauce, topped with coleslaw & a coconut onion ring. 9

**Brie Bites** Decadent French Triple Crème Brie rolled in Panko bread crumbs then fried to a golden brown, served with dried apple chips & a grape & bell pepper marmalade. 9

**Chef Landen's Famous Greek Dip** Creamy garlic hummus accompanied by Mediterranean Olive Tapenade & mixed greens with a Lavosh Flatbread. 11

**Tempura Seasonal Veggies** Local Seasonal Vegetables from Peace Haven Farms lightly battered then lightly fried and served with a Sweet Chili Garlic Aioli. 9

**Calamari Jumbo** All Natural Calamari, local zucchini and squash chips breaded, deep fried and served with our Marinara Sauce. 10

## ENTREES — E

**Cedar Plank Salmon** ⊗ Fresh Atlantic salmon marinated in garlic & rosemary, grilled then oven roasted to a medium rare temperature accompanied by our warm Mediterranean salad. 19

**Strip Steak** ⊗ 12oz grass fed Australian strip steak, grilled to your liking & served with fire roasted red pico de Gallo & grilled local vegetables\*. 18

**Hanger Steak** ⊗ Balsamic, basil and brown sugar marinated hanger steak grilled to your liking then sliced, served over a warm spinach salad with candied onions, walnuts, Bing cherries, French brie cheese and finished with a balsamic reduction. 24

**Tilapia** ⊗ Almond Flour encrusted, pan fried tilapia filet served over our warm gala apple and toasted pecan salad topped with a fresh arugula salad with our peach cider reduction. 18

**Buttermilk Fried Chicken** Free range, hormone free local chicken slowly marinated in buttermilk, breaded & fried golden brown. Served with our signature crispy potato salad, local green beans & truffle studded foie gras gravy. 18

**All Natural Short Ribs** Grass Fed short ribs braised in chef's sweet chili sauce, served over jasmine rice & topped with julienne local seasonal vegetables\*. 18

**Chicken Marsala** Pan seared chicken breasts with wild forest mushrooms in a marsala wine sauce, served over boursin risotto & steamed broccoli. 19

**Sea Scallops** Large sea scallops seared until golden brown, then served on a bed of rich lobster risotto & garlic pan fried local green beans\*. 28

**Sea Bass** Pan seared sea bass with a sweet chili ginger glaze, over a chilled black bean salad wrapped with a cucumber ring\* 28

**Filet Mignon** 8oz center cut prime filet wrapped in hand carved imported prosciutto, grilled & served with gorgonzola mashed potatoes & grilled local seasonal vegetables\*, accompanied with a mushroom & onion demi-glaze then topped with a porcini mushroom foam. 30

**Pork Milanese** Pounded pork ribeye, lightly breaded with fresh herbs and parmesan cheese, pan seared until crispy brown finished with a caper cream reduction, served over gorgonzola mashed potatoes and sautéed local ruby red chard. 18

⊗ = Gluten Free, Please ask your server to make any of our items Gluten Free  
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DINNER CONT'D — E