

# CRAVE KITCHEN & COCKTAILS

## ◆THE FAMOUS MAC & CHEESE◆

OUR NATIONALLY & GLOBALLY ACCLAIMED CLASSIC CONSISTS OF:  
10-YEAR CAVE-AGED SHARP CHEDDAR, IMPORTED PARMIGIANO,  
HAND-MADE MOZZARELLA, ITALIAN CAVATAPPI PASTA,  
AND CHEF'S SECRET INGREDIENTS. 10

### TOPPINGS:

SCALLOPS +15

BROCCOLI +4

PULLED PORK +8

SHORT RIBS +12

SAUTÉED SHRIMP +8

GRILLED CHICKEN +6

BACON +4

## THE MOST AWARD WINNING MAC & CHEESE IN AMERICA

SIX CONSECUTIVE CHARLESTON MAC-OFF VICTORIES  
"THE MOST LIFE-CHANGING MAC & CHEESE IN THE NATION" -*ESQUIRE MAGAZINE*  
NATIONALLY RANKED AS THE TOP MAC & CHEESE IN AMERICA BY: *YAHOO!*, *TRAVEL & LEISURE MAGAZINE*, *EATER*, *THRILLIST*, *THE CULTURE TRIP*, AND MORE

## ◆APPETIZERS◆

### ARTISAN WINGS

WHOLE JUMBO CHICKEN WINGS FRIED PERFECTLY CRISP AND  
TOSSED IN CHEF'S SWEET AND TANGY THAI PEANUT SAUCE. 14

### P.E.I. MUSSELS

SERVED IN YOUR CHOICE OF SAUCE WITH A GRILLED BAGUETTE. 11

**WHITE:** WHITE WINE, SWEET SHALLOTS, FRESH GARLIC AND A SPLASH OF CREAM

**RED\*:** BELL PEPPERS, RED ONIONS, MAI PLOY, RED CHILI BROTH AND A  
COCONUT MILK REDUCTION SERVED WITH FRESH PICKED CILANTRO.  
*\*GLUTEN FREE & PALEO FRIENDLY (WITHOUT BAGUETTE)*

### GREEK DIP

*FEATURED IN THE CHARLESTON CHEF'S TABLE COOKBOOK*  
CREAMY GARLIC HUMMUS ACCOMPANIED BY A MEDITERRANEAN OLIVE  
TAPENADE AND MIXED GREEN SALAD WITH A LAVASH FLATBREAD. 11

### SPICY YELLOW FIN TUNA\*

SUSHI GRADE YELLOW FIN TUNA LOIN WITH AVOCADOS AND  
CUCUMBER SALAD SERVED WITH CRISPY PLANTAIN CHIPS. 12

### CALAMARI

JUMBO ALL-NATURAL CALAMARI, LOCAL ZUCCHINI AND SQUASH CHIPS  
BREADED, DEEP FRIED AND SERVED WITH MARINARA SAUCE. 10

### FRIED GREEN TOMATOES

PARMESAN CRUSTED FRIED GREEN TOMATOES SERVED WITH HOUSE-  
MADE BACON-JALAPENO PIMENTO CHEESE AND CHOW CHOW. 12

### CRAB CAKE

JUMBO LUMP CRAB CAKE SERVED OVER SPANISH STYLE SWEET CORN  
SALSA AND FINISHED WITH SPICY REMOULADE. 14

## ◆SOUPS◆

### SHE CRAB SOUP

CRAVE'S CLASSIC RECIPE, GARNISHED WITH CRÈME FRAICHE,  
CHILI OIL, AND A FRESH BAKED CROSTINI. Cup 6 / Bowl 10

### TOMATO BISQUE

HOUSE-MADE WITH FRESH HERBS AND A TOUCH OF CREAM. Cup 5 / Bowl 7

### SOUP OF THE DAY

CHEF'S SOUP OF THE DAY. ASK YOUR SERVER FOR DETAILS. Cup 4 / Bowl 6

## ◆ENTRÉES◆

### CEDAR PLANK SALMON\*

ATLANTIC SALMON FILLET MARINATED IN OLIVE OIL,  
ROSEMARY, THYME, AND GARLIC THEN GRILLED MEDIUM-RARE  
AND ACCOMPANIED BY SAUTÉED MEDITERRANEAN SALAD. 21

### HERB STEAK OSCAR\*

ROSEMARY & THYME ENCRUSTED STRIP STEAK ACCOMPANIED BY JUMBO  
LUMP BLUE CRAB, ASPARAGUS AND GORGONZOLA CREAM SAUCE. 28

### NORTH ATLANTIC SEA SCALLOPS\*

SEA SCALLOPS SEARED UNTIL GOLDEN BROWN THEN SERVED ON A BED OF  
RICH LOBSTER RISOTTO AND GARLIC PAN-FRIED LOCAL GREEN BEANS. 29

### CHICKEN MARSALA

PAN-SEARED ALL-NATURAL CHICKEN BREAST WITH WILD  
FOREST MUSHROOMS IN A MARSALA WINE SAUCE SERVED  
OVER BOURSIN RISOTTO WITH STEAMED BROCCOLI. 20

### PRIME RIBEYE\*

CHEF'S SELECTION OF PAINTED HILLS PRIME RIBEYE IS  
GRILLED TO YOUR LIKING AND SERVED WITH LOADED MASHED  
POTATOES AND FRIED TEMPURA GREEN BEANS. 34

### PORK MILANESE

FRESH HERBS AND PARMESAN CHEESE BREADED PORK RIBEYE, PAN-  
SEARED UNTIL CRISPY BROWN FINISHED WITH A CAPER CREAM REDUCTION  
OVER GORGONZOLA MASHED POTATOES AND SAUTÉED SPINACH. 18

### ALL-NATURAL SHORT RIBS

GRASS-FED SHORT RIBS SLOW-BRAISED IN SWEET CHILI  
SAUCE OVER GORGONZOLA MASHED POTATOES GARNISHED  
WITH JULIENNE SEASONAL VEGETABLES. 23

### FRUTTI DI MARE\*

SAUTÉED P.E.I. MUSSELS, SHRIMP, AND HEARTY PIECES OF  
FILLET OF FISH WITH GARLIC, SHALLOTS, & HERBS IN A WHITE  
WINE CREAM SAUCE SERVED OVER FRESH TAGLIATELLE. 24

### HANGER STEAK\*

BALSAMIC, BASIL AND BROWN SUGAR MARINATED HANGER STEAK  
SLICED AND SERVED OVER SAUTÉED SPINACH, BING CHERRIES, WALNUTS,  
CANDIED ONION, AND BRIE FINISHED WITH A BALSAMIC REDUCTION. 26

### BUTTERMILK FRIED CHICKEN

ONE HALF OF A FREE-RANGE, HORMONE-FREE CHICKEN FRIED  
GOLDEN BROWN SERVED WITH CRISPY POTATO SALAD, FRIED  
BRUSSELS SPROUTS AND FOIE GRAS GRAVY. 19

### FRESH LOCAL FISH\*

CHEF'S SELECTION OF SUSTAINABLE & LOCALLY CAUGHT  
FISH LIGHTLY DUSTED IN CORNMEAL OVER CREAMY FARRO  
WITH FRESH PUTTANESCA SAUCE. *\*MARKET PRICE\**

### FILET MIGNON\*

8OZ CENTER-CUT PRIME FILET WRAPPED IN IMPORTED PROSCIUTTO  
AND SERVED WITH GORGONZOLA MASHED POTATOES, GRILLED  
VEGETABLES, AND A MUSHROOM & ONION DEMI-GLACE. *\*MARKET PRICE\**



= GLUTEN FREE (CELIAC FRIENDLY UPON REQUEST)

## ◆SANDWICHES◆

ACCOMPANIED WITH FRIES, SWEET POTATO FRIES OR SIDE SALAD

### CRAVE'S ¾ POUND BURGER\*

HOUSE-GROUND, HAND-PATTED BLACK ANGUS BEEF BURGER ON A  
BRIOCHE BUN WITH ROMAINE, FRESH TOMATO AND RED ONION. 12  
*ADD YOUR CHOICE OF:* CHEDDAR, MOZZARELLA, BLEU CHEESE, AMERICAN,  
BLACKENING SEASONING, MUSHROOMS, OR SAUTÉED ONIONS +.50 EA.  
*ADD:* BACON, BRIE, AGED SWISS OR GOAT CHEESE +1 EA. FRIED EGG\* +1.50

### SPINACH & TOMATO GRILLED CHEESE

MOZZARELLA, GOAT CHEESE, SPINACH AND TOMATO ON TOASTED SOURDOUGH. 11

### PRIME REUBEN

GRASS-FED PRIME CORNED BEEF CURED IN-HOUSE, SERVED  
ON A BRIOCHE BUN WITH AGED SWISS CHEESE, SAUTÉED MUSHROOMS  
AND HOUSE-MADE THOUSAND ISLAND DRESSING. 15

### TURKEY CLUB

HALF-POUND OF OVEN-ROASTED TURKEY, BACON, MELTED CHEDDAR, ROMAINE,  
& TOMATO WITH CAJUN REMOULADE SERVED ON TOASTED CIABATTA. 13

## ◆SALADS◆

### COBB SALAD

ROMAINE LETTUCE TOPPED WITH EGG, CHICKEN, AVOCADO, APPLEWOOD  
SMOKED BACON, CHEDDAR CHEESE AND HOUSE-MADE CROUTONS. 14

### CHICKEN CAESAR SALAD

ALL-NATURAL CHICKEN BREAST, ROMAINE, HOUSE-MADE CAESAR DRESSING,  
SHREDDED PARMESAN, CROUTONS AND A PARMESAN CRISP. 12

### LOCAL BUTTER LETTUCE SALAD

BUTTER LETTUCE WITH GORGONZOLA CHEESE, PORK LARDONS, RED ONIONS,  
JULIENNE APPLES, WALNUTS, CHERRY TOMATOES AND CREAMY DILL DRESSING. 13

### SEASONAL SALAD

ROASTED BUTTERNUT SQUASH SALAD WITH WARM CIDER VINAIGRETTE, DRIED  
CRANBERRIES, SHREDDED PARMESAN, PECANS, AND CROUTONS  
OVER BABY ARUGULA AND FRESH WINTER FRISÉE. 12

### HOUSE-MADE DRESSINGS:

BACON VINAIGRETTE, LEMON VINAIGRETTE, BLACKBERRY VINAIGRETTE,  
BALSAMIC VINAIGRETTE, CHAMPAGNE VINAIGRETTE, RANCH, CAESAR,  
HONEY MUSTARD, BLEU CHEESE, OR CREAMY DILL.

## ◆À LA CARTE SIDES◆

GORGONZOLA MASHED POTATOES 5  
FRIED BRUSSELS SPROUTS 5  
SAUTÉED SPINACH 5

GRILLED SEASONAL VEGETABLES 6  
CRISPY POTATO SALAD 6  
BOURSIN RISOTTO 6

JULIENNE VEGETABLES 5  
STEAMED BROCCOLI 5  
GREEN BEANS 5

CREAMED SPINACH 6  
MEDITERRANEAN SALAD 6

\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# CRAVE LUNCH



## ◆ SALADS ◆

### SWEET POTATO CHICKEN

LIGHTLY FRIED ALL NATURAL CHICKEN BREAST BREADED WITH SWEET POTATO FLOUR SERVED OVER MIXED GREENS WITH AVOCADO, CHEDDAR CHEESE, CORN SALSA, AND TOMATOES. 12

### COBB SALAD

ROMAINE LETTUCE TOPPED WITH EGG, DICED CHICKEN, AVOCADO, BACON, CHEDDAR CHEESE AND CROUTONS. 14

### CHICKEN CAESAR SALAD

ALL NATURAL CHICKEN BREAST, ROMANE, HOUSE-MADE CAESAR DRESSING, SHREDDED PARMESAN, CROUTONS AND A PARMESAN CRISP. 12

### SPINACH SALAD

BABY SPINACH, FETA CHEESE, RED ONION, SEASONAL FRUIT AND WALNUTS. 12

### SEASONAL SALAD

ROASTED BUTTERNUT SQUASH SALAD WITH WARM CIDER VINAIGRETTE, DRIED CRANBERRIES, SHREDDED PARMESAN, PECANS AND CROUTONS OVER BABY ARUGULA AND FRESH WINTER FRISÉE. 12

### SALAD EXTRAS

ADD SALMON +12 ADD SHRIMP +8

ADD CHICKEN +6 ADD SEA SCALLOPS +15

ASK YOUR SERVER ABOUT ADDING OR SUBSTITUTING THE PROTEINS ABOVE

### HOUSE-MADE SALAD DRESSINGS

RANCH, HONEY MUSTARD, BLEU CHEESE, CAESAR, CREAMY DILL, BALSAMIC VINAIGRETTE, CHAMPAGNE VINAIGRETTE, BACON VINAIGRETTE, LEMON VINAIGRETTE, OR BLACKBERRY VINAIGRETTE.

## ◆ SOUPS ◆

### SHE CRAB SOUP

CRAVE'S CLASSIC RECIPE GARNISHED WITH CRÈME FRAICHE, CHILI OIL, AND A FRESH BAKED CROSTINI. CUP 6 / BOWL 10 / SOURDOUGH BREAD BOWL 15

### TOMATO BISQUE

HOUSE-MADE WITH FRESH HERBS AND A TOUCH OF CREAM. CUP 5 / BOWL 7 / SOURDOUGH BREAD BOWL 12

### SOUP OF THE DAY

CHEF'S SOUP DU JOUR. ASK YOUR SERVER FOR DETAILS. CUP 4 / BOWL 6 / SOURDOUGH BREAD BOWL 11

## ◆ THE MAC & CHEESE ◆

OUR NATIONALLY & GLOBALLY ACCLAIMED CLASSIC CONSISTS OF: 10-YEAR CAVE-AGED SHARP CHEDDAR, IMPORTED PARMIGIANO, HAND-MADE MOZZARELLA, ITALIAN CAVATAPPI PASTA, AND CHEF'S SECRET INGREDIENTS. 10

### À-LA-CARTE TOPPINGS:

SCALLOPS +15

BROCCOLI +4

PULLED PORK +8

SHORT RIBS +12

SAUTÉED SHRIMP +8

GRILLED CHICKEN +6

BACON +4

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## ◆ HAND-CRAFTED TACOS ◆

THREE MADE-TO-ORDER HAND-CRAFTED TACOS PRESENTED IN GRILLED FLOUR TORTILLAS WITH SHREDDED CABBAGE, HOUSE-MADE PICO DE GALLO AND HONEY CHIPOTLE AIOLI.

### BLACKENED FISH TACOS

PAN-SEARED BLACKENED WHITE FISH. 11

### PULLED PORK TACOS

IN-HOUSE SMOKED PULLED PORK IN A HONEY-CHIPOTLE MARINADE. 13

### SHRIMP TACOS

BLACKENED & SEARED LARGE WHITE SHRIMP. 15

### BLACKENED CHICKEN TACOS

SEASONED ALL-NATURAL BONELESS CHICKEN BREAST GRILLED TO ORDER. 11

### ADDITIONAL TACO TOPPERS

SHREDDED CHEDDAR +50c CORN SALSA +50c  
GREEN TOMATO SALSA +50c AVOCADO +2

## ◆ SANDWICHES ◆

### FRIED CHICKEN BLT

GRILLED CHALLAH, PECAN MAYO, SOUTHERN STYLE PIMENTO CHEESE, TOMATOES, BUTTER LETTUCE, AND APPLEWOOD SMOKED BACON. 14

### PRIME REUBEN

GRASS-FED PRIME CORNED BEEF CURED IN-HOUSE, ON A BRIOCHE BUN WITH SWISS CHEESE, SAUTÉED MUSHROOMS, & 1,000 ISLAND DRESSING. 15

### SMOKED PORK

HONEY-CHIPOTLE MARINATED HOUSE-SMOKED PULLED PORK TOPPED WITH A COCONUT ONION RING AND COLESLAW ON A BRIOCHE BUN. 11

### TURKEY CLUB

OVEN-ROASTED TURKEY, BACON, CHEDDAR CHEESE, ROMANE LETTUCE, TOMATO AND CAJUN REMOULADE SERVED ON TOASTED CIABATTA. 13

### CRAVE'S ¾ POUND BURGER\*

HOUSE-GROUND, HAND-PATTED BLACK ANGUS BEEF BURGER ON A BRIOCHE BUN WITH ROMANE, FRESH TOMATO AND RED ONION. 12  
ADD YOUR CHOICE OF: CHEDDAR, MOZZARELLA, BLEU CHEESE, AMERICAN, BLACKENING SEASONING, MUSHROOMS, OR SAUTÉED ONIONS +.50 EA.  
ADD: BACON, SWISS, BRIE OR GOAT CHEESE +1 EA. FRIED EGG\* +1.50

### GRILLED CHEESE & TOMATO BISQUE

ITALIAN MOZZARELLA ON GRILLED CHALLAH BREAD SERVED WITH A CUP OF OUR HOMEMADE TOMATO BISQUE AS THE SIDE. 10

## ◆ WRAPS ◆

### GRILLED CHICKEN

GRILLED ALL-NATURAL CHICKEN BREAST, WITH LETTUCE, TOMATOES, MAYONNAISE, CUCUMBER AND AVOCADO IN A GARLIC & HERB WRAP. 11

### GRILLED VEGETABLE

CHAR-GRILLED ZUCCHINI, SQUASH, RED ONIONS, RED PEPPERS, AND BABY PORTABELLA MUSHROOMS WITH LOCALLY MADE GOAT CHEESE IN A GARLIC & HERB WRAP. 10

### TURKEY & BRIE

ALL WHITE TURKEY, FRENCH BRIE, SPINACH, RED ONIONS AND HOUSE-MADE CRANBERRY MAYONNAISE IN A LAVASH WRAP. 14

### SWEET POTATO CHICKEN

LIGHTLY FRIED ALL NATURAL CHICKEN BREAST BREADED WITH SWEET POTATO FLOUR, AVOCADO, CORN SALSA, TOMATO, AND BALSAMIC VINAIGRETTE IN A GARLIC & HERB WRAP. 13

## ◆ SANDWICHES & WRAPS ◆

...ARE ACCOMPANIED WITH A HOUSE-MADE PICKLE AND YOUR CHOICE OF EITHER: HAND-CUT FRENCH FRIES, SWEET POTATO FRIES, A CUP OF SOUP DU JOUR, SIDE SALAD, OR COLESLAW.

**SUBSTITUTIONS:** SIDE MAC & CHEESE +2.50

CRISPY POTATO SALAD +1 COCONUT ONION RINGS +1.50





## ◆ CLASSIC BRUNCH ◆

### CRAVE'S BIG BREAKFAST

CHOICE OF BELGIAN WAFFLE OR LARGE PANCAKE, SCRAMBLED EGGS, AND EITHER APPLEWOOD BACON, LOCAL BOAR SAUSAGE OR CANADIAN BACON SERVED WITH RED BLISS HOME FRIES. 12

### EGGS BENEDICT\*

TWO POACHED EGGS SERVED OVER CANADIAN BACON ON A TOASTED ENGLISH MUFFIN TOPPED WITH CLASSIC HOLLANDAISE SERVED WITH RED BLISS HOME FRIES. 12 ADD CRAB: +3.5 ADD F.G. TOMATOES: +3

### BREAKFAST SANDWICH

CHOICE OF A TOAST OR AN ENGLISH MUFFIN STUFFED WITH APPLEWOOD BACON, WHITE AMERICAN CHEESE AND SCRAMBLED EGGS SERVED WITH RED BLISS HOME FRIES. 12 SUB *GLUTEN FREE BUN* +3

### SHRIMP & GRITS

SHRIMP AND HOUSE-MADE CHORIZO SAUSAGE OVER CHEDDAR STONE GROUND GRITS TOPPED WITH BLACK PEPPER GRAVY. 12

### FRENCH TOAST

SERVED WITH SEASONAL FRUIT COMPOTE & HOT CREAM CHEESE ICING. 12

### VEGGIE OMELET

CRAVE'S CLASSIC OMELET WITH MUSHROOMS, ONIONS, TOMATOES, BELL PEPPERS, SPINACH, & MOZZARELLA SERVED WITH HOME FRIES. 12 *EGG WHITE* +2

### MEDITERRANEAN OMELET

OMELET WITH TOMATO, SPINACH, AND FETA SERVED WITH RED BLISS HOME FRIES. 12 *EGG WHITE* +2

### OL' MACDONALD HAD AN OMELET

THE WHOLE FARM OMELET OF BACON, HAM, SAUSAGE, CHEDDAR, AMERICAN & MOZZARELLA CHEESES SERVED WITH HOME FRIES. 13 *EGG WHITE* +2

### RUSTIC SKILLET

SAUTÉED COUNTRY HAM, RED BLISS HOME FRIES, CARAMELIZED ONIONS, ROASTED BELL PEPPERS AND SCRAMBLED EGGS TOPPED WITH BLACK PEPPER GRAVY. 12 *HANGOVER STYLE:* +3

## ◆ À-LA-CARTE ◆

GLUTEN FREE BUN, ENGLISH MUFFIN, TOAST, RED BLISS HOME FRIES, TWO EGGS\* (ANY STYLE), BACON, BOAR SAUSAGE, OR CANADIAN BACON, +3 EA.

## ◆ SIGNATURE BRUNCH ◆

### MONTE CRISTO

TURKEY BREAST, CANADIAN BACON, SWISS CHEESE AND DIJON MUSTARD PILED ON CHALLAH BREAD THEN DEEP FRIED. SERVED WITH RED BLISS HOME FRIES, SEASONAL FRUIT COMPOTE AND A DUSTING OF POWDERED SUGAR. 13

### CHICKEN & WAFFLES

SOUTHERN FRIED CHICKEN BREAST SERVED WITH TWO SWEET POTATO BELGIAN WAFFLES. 16

### THE CHARLESTON

FRIED GREEN TOMATOES AND HOUSE-MADE HOLLANDAISE SAUCE TOPPED WITH BERING SEA CRAB MEAT AND FINISHED WITH POACHED EGGS. 16

## ◆ SANDWICHES ◆

*ACCOMPANIED WITH FRIES, SWEET POTATO FRIES OR SIDE SALAD*

### SWEET POTATO CHICKEN WRAP

LIGHTLY FRIED ALL NATURAL CHICKEN BREAST BREADED WITH SWEET POTATO FLOUR, AVOCADO, CORN SALSA, TOMATO, AND BALSAMIC VINAIGRETTE IN A GARLIC-HERB WRAP. 13

### PRIME REUBEN

GRASS-FED PRIME CORNED BEEF CURED IN-HOUSE, SERVED ON A BRIOCHE BUN WITH AGED SWISS CHEESE, SAUTÉED MUSHROOMS AND HOUSE-MADE 1,000 ISLAND DRESSING. 15

### SMOKED PORK

HONEY-CHIPOTLE MARINATED HOUSE-SMOKED PULLED PORK TOPPED WITH A COCONUT ONION RING AND COLESLAW ON A BRIOCHE BUN. 12

### TURKEY & BRIE WRAP

OVEN-ROASTED TURKEY, FRENCH BRIE, SPINACH, RED ONIONS AND HOUSE-MADE CRANBERRY MAYONNAISE IN A LAVASH WRAP. 14

### SPINACH & TOMATO GRILLED CHEESE

MOZZARELLA, GOAT CHEESE, SPINACH AND TOMATO ON SOURDOUGH. 11

### CRAVE'S ¾ POUND BURGER\*

HOUSE-GROUND, HAND-PATTED BLACK ANGUS BEEF BURGER ON A BRIOCHE BUN WITH ROMAINE, TOMATO AND RED ONION. 12 ADD: CHEDDAR, MOZZARELLA, BLEU CHEESE, AMERICAN, BLACKENING SEASONING, SAUTÉED MUSHROOMS, OR SAUTÉED ONIONS +.50 / EA. ADD: BACON, SWISS, BRIE OR GOAT CHEESE +1 / EA. FRIED EGG\* +1.50

### TURKEY CLUB

OVEN-ROASTED TURKEY, BACON, CHEDDAR CHEESE, ROMAINE, TOMATO AND CAJUN REMOULADE SERVED ON TOASTED CIABATTA. 13

## ◆ THE MAC & CHEESE ◆

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### TOPPINGS:

*SCALLOPS* +15

*BROCCOLI* +4

*PULLED PORK* +8

*SHORT RIBS* +12

*SAUTÉED SHRIMP* +8

*GRILLED CHICKEN* +6

*BACON* +4

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## ◆ SOUP & SALADS ◆

### SHE CRAB SOUP

CRAVE'S CLASSIC RECIPE GARNISHED WITH CHILI OIL, CRÈME FRAICHE AND A FRESH BAKED CROUTON. Cup 6 / Bowl 10

### CHICKEN CAESAR SALAD

ALL NATURAL CHICKEN BREAST, ROMAINE, CAESAR DRESSING, SHREDDED PARMESAN, CROUTONS AND A PARMESAN CRISP. 12 *SUBSTITUTE SAUTÉED SHRIMP* +4

### SWEET POTATO CHICKEN

LIGHTLY FRIED ALL NATURAL CHICKEN BREAST BREADED WITH SWEET POTATO FLOUR SERVED OVER MIXED GREENS WITH AVOCADO, CHEDDAR, CORN SALSA, AND TOMATOES. 13 *SUBSTITUTE SAUTÉED SHRIMP* +4

### SEASONAL SALAD

ROASTED BUTTERNUT SQUASH SALAD WITH WARM CIDER VINAIGRETTE, DRIED CRANBERRIES, SHREDDED PARMIGIANO, PECANS AND CROUTONS OVER BABY ARUGULA AND FRESH WINTER FRISÉE. 12

### COBB SALAD

ROMAINE TOPPED WITH EGG, DICED CHICKEN, AVOCADO, BACON, CHEDDAR CHEESE AND CROUTONS. 14

### *HOUSE-MADE DRESSINGS*

BACON VINAIGRETTE, LEMON VINAIGRETTE, BLACKBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE, CHAMPAGNE VINAIGRETTE, RANCH, HONEY MUSTARD, BLEU CHEESE, CAESAR, OR CREAMY DILL.