

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, ROMAINE, 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, ROMAINE 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 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, 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

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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.