



ALL BRUNCH ITEMS - \$11 - INCLUDES 1 ENTREE, CORN BREAD MUFFINS, FRESH FRUIT AND YOUR CHOICE OF JUICE, SODA, COFFEE OR TEA.  
ENJOY YOUR CHOICE OR 2 BLOODY MARYS OR MIMOSAS FOR AN ADDITIONAL \$5.

## *Brunch Items*

### **BANANA-STUFFED FRENCH TOAST**

BANANA-STUFFED FRENCH TOAST CROISSANT SERVED WITH VERMONT MAPLE SYRUP AND YOUR CHOICE OF APPLE WOOD SMOKED BACON, SAUSAGE OR HONEY BAKED HAM

### **SHRIMP & GRITS**

CREAMY SHRIMP AND GRITS WITH LARGE LOCAL SHRIMP AND SAUSAGE MIXED WITH STONE GROUND GRITS AND CHEDDAR CHEESE. THE SOUTH'S MOST POPULAR BREAKFAST.

### **RUSTIC SKILLET**

TWO LARGE SCRAMBLED EGGS COOKED WITH FRIED FRESH POTATOES, HAM, RED AND YELLOW PEPPERS, AND RED ONIONS, FINISHED WITH OUR CHEF'S HOMEMADE BLACK PEPPER GRAVY

### **CREATE YOUR OWN OMELET**

THREE LARGE EGGS WITH YOUR CHOICE OF THREE TOPPINGS - (ONIONS, PEPPERS, TOMATOES, SPINACH, BACON, HAM, SAUSAGE, CRAB, WHITE FISH, SHRIMP, CHEDDAR, MOZZARELLA), OR OUR CHEF'S PREPARED SEAFOOD, MEAT LOVERS OR VEGGIE OMELET, SERVED WITH OUR HAND-CUT HOME FRIES

### **PANCAKES**

CHEF'S PANCAKES - THREE DIFFERENT FLAVORS TO CHOOSE FROM  
ASK YOUR SERVER FOR DETAILS OF THE BIGGEST PANCAKES YOU WILL EVER SEE

### **EGGS BENEDICT**

TWO POACHED EGGS SERVED OVER AN ENGLISH MUFFIN, TOPPED WITH HONEY BAKED HAM AND HOUSE-MADE HOLLANDAISE, SERVED WITH HAND CUT HOME FRIES  
ADD JUMBO LUMP CRAB MEAT FOR 2.50

### **CRAVE' BIG BREAKFAST**

TWO LARGE EGGS, ONE OF THE BIGGEST PANCAKES, HOME FRIES OR HASH BROWNS. ADD YOUR CHOICE OF APPLE WOOD BACON, SAUSAGE OR HONEY BAKED HAM

### **FRIED GREEN TOMATOES**

LOCAL GREEN TOMATOES BREADED IN SEASONED CORN MEAL WITH TWO SCRAMBLED EGGS AND CHEDDAR CHEESE. SERVED WITH HONEY HAM AND SMOTHERED WITH CHIRON SAUCE

### **SMOKED SALMON STACK**

THREE LAYERS OF TOASTED BREAD, DOUBLE CREME CHEESE, LEMON CAPER AIOLI, SMOKED BACON, LETTUCE AND TOMATO

### **STEAK & EGGS**

TEN OUNCE HERB-CRUSTED PRIME RIB WITH TWO EGGS, CHEF'S OWN HASH BROWNS, HORSERADISH SAUCE AND AU JUS  
ADD 2.00

## *Children's Menu - 6*

AGES 10 AND UNDER

### **PANCAKES**

### **FRENCH TOAST**

### **KID'S BIG BREAKFAST**

SCRAMBLED EGGS, BACON, HASH BROWNS AND FRESH FRUIT

A POSSIBLE HEALTH RISK MAY EXIST IN EATING UNDERCOOKED GROUND BEEF AT AN INTERNAL TEMPERATURE LESS THAN 155 DEGREES F, 68 DEGREES C

GRATUITY OF 18% ADDED TO PARTIES OF 6 OR MORE.

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## *Appetizers*

### **CHICKEN TENDERS - 6**

CHICKEN BREAST FILETS BATTERED THEN FRIED, TOSSED IN BUFFALO SAUCE, SERVED WITH BLEU CHEESE DRESSING

### **HOUSE FRIES - 3**

HAND CUT POTATOES LIGHTLY FRIED THEN TOSSED IN OUR SPECIAL SEASONING AND BACON BITS. SERVED WITH ROASTED GARLIC DIPPING SAUCE

### **COCONUT RINGS - 5**

FIVE LARGE ONION RINGS DIPPED IN BATTER, ROLLED IN SWEET COCONUT, THEN FRIED, SERVED WITH ASIAN BARBEQUE SAUCE

### **BRIE BITES - 8**

CRISPY PANKO CRUSTED IMPORTED BRIE TOPPED WITH A SPICY MARMALADE, SERVED WITH HANDMADE DRIED APPLE CHIPS

### **GREEK DIP - 8**

CREAMY GARLIC HUMMUS AND MEDITERRANEAN OLIVE TAPENADE, SERVED WITH FLAT BREAD AND MIXED GREENS TOPPED WITH CUCUMBERS, TOMATOES, OLIVES AND FETA CHEESE

### **CRAB & AVOCADO COCKTAIL - 12**

JUMBO LUMP CRAB AND FRESH AVOCADO TOSSED WITH LIME, FRESH CILANTRO AND TOMATOES SERVED WITH TOASTED FRENCH BREAD.

### **BEEFSTEAK TOMATO & FRESH MOZZARELLA - 10**

LOCAL BEEFSTEAK TOMATOES AND FRESH MOZZARELLA SERVED WITH PORT REDUCTION AND TOASTED PINE NUTS

## *Soups*

### **CRAVE'S SHE CRAB SOUP - 6/10**

A THICK CREAMY CRAB BISQUE WITH A TART FINISH, TOPPED WITH JUMBO LUMP CRAB MEAT AND CHILI OIL

### **SOUP OF THE DAY - 4/6**

CHEF'S SOUP OF THE DAY, ASK YOUR SERVER FOR DETAILS

## *Salads*

### **COBB SALAD - 10**

FRESH CUT ROMAINE LETTUCE TOPPED WITH EGG, CHICKEN, AVOCADO, BACON, CHEDDAR CHEESE AND HOUSE-MADE CROUTONS

### **CHICKEN CAESAR SALAD - 10**

HOMEMADE CAESAR DRESSING WITH HANDMADE CROUTONS, FRESH PARMESAN AND CRACKERS ON ROMAINE LETTUCE - SUBSTITUTE SHRIMP - ADD 2.50

### **BLACKENED MAHI SALAD - 10**

LIGHTLY BLACKENED LOCAL MAHI SERVED OVER A BED OF NAPPA CABBAGE AND CORN SALSA WITH ORANGE CILANTRO VINAIGRETTE

GRATUITY OF 18% ADDED TO PARTIES OF 6 OR MORE

CRAVE'S CHEFS USE THE FRESHEST LOCAL AND ORGANIC PRODUCE WHEN AVAILABLE, AND FRY ONLY IN VEGETABLE OILS

A POSSIBLE HEALTH RISK MAY EXIST IN EATING GROUND BEEF AT AN INTERNAL TEMPERATURE LESS THAN 155 DEGREES F, 68 DEGREE C

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## *Sandwiches*

### **TURKEY CLUB - 9**

OVEN-ROASTED HALF POUND TURKEY CLUB SERVED WITH HOMEMADE TOASTED FOCACCIA BREAD, APPLE WOOD SMOKED BACON, CHEDDAR CHEESE, LETTUCE AND TOMATO

### **CRAVE HALF POUND BURGER - 9**

IN-HOUSE GROUND BLACK ANGUS BEEF ON A TOASTED BUN, ACCOMPANIED WITH LETTUCE, LOCAL BEEFSTEAK TOMATOES AND YOUR CHOICE OF CHEESE, BACON OR BLACKENED SEASONING

### **SPINACH & TOMATO GRILLED CHEESE - 8**

SLICES OF ARTISAN BREAD LAYERED WITH MOZZARELLA, GOAT CHEESE, SPINACH AND TOMATO SLICES GRILLED TO A GOLDEN BROWN.

### **VEGGIE WRAP - 7**

FRESH GARDEN VEGETABLES WITH A HUMMUS SPREAD, FETA CHEESE AND LEMON VINAIGRETTE WRAPPED IN A LOW CARB LAVOSH WRAP

### **OPEN FACE CHICKEN SANDWICH - 10**

SOUTHERN FRIED CHICKEN SERVED OPEN FACE ON FRESH FOCACCIA BREAD TOPPED WITH A HOMEMADE PEPPER GRAVY SAUCE.

### **BLACK AND BLEU CHICKEN - 8**

GRILLED SPICY CHICKEN WITH CRUMBLLED BLEU CHEESE AND TOMATOES, SERVED ON TOASTED FOCACCIA BREAD.

(ALL SANDWICHES SERVED WITH FRENCH FRIES, SWEET POTATO CHIPS OR SIDE SALAD)

## *Suggested Cocktails*

### **PEACH BELLINI - 4**

### **COFFEE AND BAILEYS - 6**

### **SCREWDRIVER - 4**

### **CAPE COD - 4**

### **POMEGRANATE BELLINI - 4**

### **PARROT HEAT MARTINI - 7**

MIDORI, MALIBU, PINEAPPLE JUICE AND GRENADINE

### **COCOA -BANANA MARTINI - 7**

STOLI VODKA, DARK CREME DE CACAO AND BANANA LIQUEUR

### **PEACH BLOSSOM MARTINI- 7**

STOLI PEACH VODKA, TANGERINE LIQUEUR, WHITE CRANBERRY JUICE

### **PEAR COSMO- 7**

ABSOLUT PEAR, TRIPLE SEC, LIME JUICE & CRANBERRY JUICE

## *Desserts*

### **RED VELVET CAKE - 6**

ELEGANT THREE LAYER CHOCOLATE CAKE WITH RICH AND CREAMY VANILLA FROSTING.

### **STRAWBERRY SHORTCAKE PIE - 6**

FRESH CANDIED LOCAL STRAWBERRIES OVER SWEET CREAM ICE CREAM, SERVED IN A TART SHELL WITH WHIPPED CREAM

### **FRENCH TOAST TEMPURA BITES - 5**

TEMPURA FRIED CREAM CHEESE STUFFED FRENCH TOAST, SERVED WITH VANILLA ICE CREAM AND HOMEMADE CARAMEL. \*THIS DESSERT CONTAINS NUTS

### **DULCE DE LECHE CHEESECAKE - 8**

CHER MADE VANILLA BEAN CHEESECAKE LAYERED WITH A SWEET CREAM DULCE DE LECHE CARAMEL