

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

Brunch Items

BRIOCHE FRENCH TOAST

DOUBLE CUT BRIOCHE FRENCH TOAST, SERVED WITH SEASONAL FRUIT COMPOTE AND HOT CREAM CHEESE ICING

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

COUNTRY HAM RED BLISS POTATO HASH, CARAMELIZED ONIONS, ROASTED RED BELL PEPPERS, ALL SAUTEED TOGETHER SERVED WITH SCRAMBLED EGGS AND TOPPED WITH BLACK PEPPER GRAVY

CREATE YOUR OWN OMELET

GRAVE'S EXTRA LARGE OMELET, SERVED WITH YOUR CHOICE OF TOPPINGS - (ONIONS, PEPPERS, TOMATOES, SPINACH, BACON, HAM, SAUSAGE, CHEDDAR, MOZZARELLA)
ADD SHRIMP OR CRAB - 1.00
EGG WHITE OMELET - 2.00

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 RED BLISS POTATOES
ADD JUMBO LUMP CRAB MEAT FOR 2.50

GRAVE'S BIG BREAKFAST

TWO LARGE EGGS, ONE OF THE BIGGEST PANCAKES AND RED BLISS POTATOES. ADD YOUR CHOICE OF APPLE WOOD BACON, SAUSAGE OR HONEY BAKED HAM

CORNED BEEF HASH

LARGE CHUNKS OF TENDER CORNED BEEF, SERVED WITH CRISPY RED BLISS POTATOES AND A POACHED EGG ON TOP

GRAVE'S LOX AND BAGELS

WILD SOCKEYE SMOKED SALMON, SERVED ON A TOASTED BAGEL, WITH A FRESH AVOCADO SPREAD,
SHAVED RED ONION, RIPE TOMATO AND BALSAMIC VINAIGRETTE DRIZZLED FIELD GREENS (HEALTHY OPTION)

COUNTRY FRIED STEAK AND EGGS

BUTTERMILK BREADED SKIRT STEAK, SMOTHERED WITH BLACK PEPPER GRAVY, SERVED WITH EGGS
AND RED BLISS POTATO HASH

Children's Menu - 6

AGES 10 AND UNDER

PANCAKES

FRENCH TOAST

KID'S BIG BREAKFAST

SCRAMBLED EGGS, BACON, RED BLISS POTATOES AND FRESH FRUIT

Appetizers

CHICKEN TENDERS - 6

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

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 - 10

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

PETITE CRAB CAKE - 8

SERVED OVER RED BLISS POTATO HASH, DRIZZLED WITH HOUSE HOLLANDAISE SAUCE

SESAME SEED ENCRUSTED TUNA FILET - 9

SASHIMI-GRADE TUNA FILET ENCRUSTED WITH BLACK & WHITE SESAME SEEDS AND LIGHTLY GRILLED, SERVED OVER A FRESH BED OF WASABI COLESLAW

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 - 12

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

CHICKEN CAESAR SALAD - 12

HOMEMADE CAESAR DRESSING WITH HANDMADE CROUTONS, FRESH PARMESAN AND CRACKERS ON ROMAINE LETTUCE -

CRAVE'S FALL SALAD - 12

FRESH SPINACH SALAD, TOSSED WITH A MEDLEY OF ROASTED RED AND YELLOW BEETS, MAPLE CROUTONS, SHAVED SHALLOT RINGS, BACON LARDONS, AND TOASTED ALMONDS, ALL TOSSED IN A BACON WINE VINAIGRETTE WITH CRUMBLED RICOTTA SALATA CHEESE

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

Sandwiches

TURKEY CLUB - 9

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

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.

PULLED PORK SANDWICH - 8

OPEN FACED SMOKED PULLED PORK SANDWICH, WITH A SWEET VINEGAR AND MUSTARD BBQ SAUCE ON A TOASTED KAISER ROLL, TOPPED WITH OUR CHEF'S SIGNATURE COCONUT ONION RING

(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

VODKA, DARK CREME DE CACAO AND BANANA LIQUEUR

PEACH BLOSSOM MARTINI - 7

PEACH VODKA, TANGERINE LIQUEUR, WHITE CRANBERRY JUICE

PEAR COSMO - 7

PEAR VODKA, TRIPLE SEC, LIME JUICE & CRANBERRY JUICE

A La Carte

ALL ITEMS - 3 EACH

TWO EGGS - ANY STYLE

THICK CUT BRIOCHE TOAST

ENGLISH MUFFIN

SMALL SIZED PANCAKE

RED BLISS POTATO HASH

FRENCH FRIES

FRIED GREEN TOMATOES

BACON

SAUSAGE

HAM

FRESH FRUIT