



JANUARY 4th 22



CRAVE

THE KITCHEN

Crave Kitchen & Cocktails

1968 Riviera Drive, Unit 0

Mount Pleasant, SC 29464

(843) 884-1177

www.cravekitchenandcocktails.com

3 COURSES FOR \$33

FIRST COURSE

Buttermilk Popcorn Chicken

served with truffled foie gras gravy

Roasted Pork Belly *GF upon request*

Carolina grit cake, crispy pork belly & tiger shrimp finished with our famous mac sauce

Southern Tomato Pie

Chef Landen's take on the southern staple

SECOND COURSE

Local Carolina Rainbow Trout

almond-encrusted rainbow trout, seasonal heirloom vegetables, mashed potatoes, and a brown-butter sauce

Beef Wellington

petit filet mignon topped with duxelle mushroom wrapped in flaky puff pastry
served with smoked onion cream spinach

Salmon Oscar *GF option*

6oz. grilled salmon fillet accompanied by jumbo lump blue crab & asparagus topped with hollandaise sauce

Bourbon Maple Pork Chop

bourbon maple glazed pork chop with bacon, green beans, and cheddar grits

A LA CARTE SIDES:

Gorgonzola Mashed Potatoes +5 Sea Scallops +15 Boursin Risotto +6

Sautéed Mediterranean Salad +6 Grilled Seasonal Vegetables +6

THIRD COURSE

Vanilla Creme Brulee *GF upon request*

with seasonal berries

Chocolate Chambord Mousse

with blackberry coulis

Blackberry Cobbler

COCKTAILS: 2 FOR \$15

Mariner's Ghost

Favorite Beach Cocktail for the Cooler Months:
Topper's Spiced Rhum, St. Elizabeth's Allspice
Dram, mango, grapefruit, fresh lime

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Hendrick's Gin, St. Germaine,
lemon, Domaine St. Michelle Brut

WINE BY THE GLASS: 2 FOR \$15

Rocca Delle Macie Sasyr *Tuscany, ITA*

smooth, fruity aromas of cherry, blackberry, raspberry

Louis Latour Pinot Noir *Verdon, FRA*

powerful nose with ripe cherry aromas, balanced body, and silky
finish with fine tannins

Huber Gruner Vetliner *Austria*

light-bodied, riper aspect with red apple and green pear,
super-clean finish

Domaine Ste. Michelle Brut *Columbia Valley, WA*

house blend of chardonnay, pinot noir, pinot meunier,
flavors of apple and citrus, lively acidity

BOTTLED BEER: 2 FOR \$8

Sam Adams Hopscape *Boston, MA*

A deep golden base of pale and wheat malts is
balanced with piney, citrusy west coast hops for
this refreshing winter seasonal.

Bell's Best Brown *Kalamazoo, MI*

A smooth, toasty brown ale with hints of
caramel and cocoa, the malt body has the depth
to stand up to cool weather, but does not come
across as heavy. This balancing act is aided by
the generous use of American hops.

CLICK HERE *to* MAKE A DATE WITH DELICIOUS