



SEPTEMBER 6th 17



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

Fried Devil Egg

tempura deviled egg, crispy bacon & tiger shrimp finished with our famous mac sauce

Southern Tomato Pie

Chef Landen's take on the southern staple

Buttermilk Popcorn Chicken *GF upon request*

served with truffled foie gras gravy

SECOND COURSE

Local Carolina Rainbow Trout

almond-encrusted rainbow trout, seasonal heirloom vegetables, shoe string potatoes, and brown-butter sauce

Short Rib Gnocchi

braised short rib over sauteed cream spinach and fried gnocchi finished with asiago cheese

Pesto Salmon *GF option*

6oz salmon fillet accompanied by jumbo lump blue crab & asparagus topped with walnut pesto cream

Bourbon Maple Pork Chop

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

A LA CARTE SIDES:

Gorgonzola Mashed Potatoes +5 Boursin Risotto +6

Sautéed Mediterranean Salad +6 Grilled Seasonal Vegetables +6

THIRD COURSE

Vanilla Creme Brulee *GF upon request*

with seasonal berries

Chocolate Cake Donut

with caramel hot fudge and vanilla ice cream

Brownie Mint Ice Cream Sandwich

COCKTAILS: 2 FOR \$15

Aviation Nation

Crave's twist on a classic refreshing gin libation.

Crème de violet, Beefeater Gin, Luxardo Maraschino liqueur and fresh lemon juice.

El Ocho

Eight-year-old Bacardi Family Reserve, fresh squeezed lime, house Demerara syrup and a dash of bitters come together for this supremely drinkable take on the Planter's Punch.

WINE BY THE GLASS: 2 FOR \$15

Hogwash Rose by Truck Beckstoffer *California*

"summertime in a glass", medium bodied, watermelon candy, red cherries, red current and rose water

Henri Bourgeois Pouilly Fume

"En Travertin" *Pouilly-Fume, FR*

aromatic, floral and smoked nature of the Sauvignon grape

Dreaming Tree Crush Red Blend *California*

juicy red fruit mid-palate from Merlot, ripe, jammy flavors of Zinfandel, dark fruit and structure from Petite Sirah and Tannat

Kunde Zinfandel *Sonoma, CA*

aromas of blackberry, honeysuckle, baking space and vanilla barrel toast

BOTTLED BEER: 2 FOR \$8

Yazoo Fall Lager *Nashville, TN*

Our Fall Lager builds to a mighty, malty peak and disappears with a crisp hop note. Perfect for porch sitting in a southern Fall.

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.