

SNACKS	
CARROT HUMMUS <i>Pumpernickel Crostinis</i>	5.
OLIVE TAPENADE JAR <i>Manchego/Grilled Naan</i>	7.
ONION DIP <i>Grilled Naan</i>	7.
CURRIED DEVILED EGGS <i>Pickled Beet Slaw</i>	7.
APPETIZERS	
SOUP <i>Daily Selection</i>	5.
FLATBREADS	10.
❖ <i>Spicy Sausage, Sundried Tomato Pesto, Manchego</i>	
❖ <i>Butternut Squash, Mushrooms, Goat Cheese, Spinach Pesto, Pepper Oil</i>	
EMPANADAS	9.
<i>Pulled Pork, Plantain, Chipotle Sour Cream</i>	
SPINACH-FETA PIEROGIES	10.
<i>Olive Tapenade, Horseradish Butter</i>	
LAMB MEATBALL SKEWER	10.
<i>Mint Pesto Yogurt, Parmesan Polenta Cake, Harissa Glaze</i>	
WARM ARTICHOKE-KALE DIP	9.
<i>Piquillo Peppers, Parmesan, Flatbread</i>	
SALADS	
KRAVE GREENS	9.
<i>Caramelized Pecans, Grapes, Goat Cheese Champagne-Honey Vinaigrette</i>	
KALE CAESAR	9.
<i>Romaine + Kale, Beets, Parmesan, Pumperknickel Garlic Croutons, Lemon-Caesar Vinaigrette</i>	
SPINACH BLUE	9.
<i>Blue Cheese, Pickled Onions, Maple Bacon Bits, Walnut-Raisin Croutons, Caper-Mustard Vinaigrette</i>	
HARVEST PROTEIN	9.
<i>Kale, Quinoa, Butternut Squash, Pepitas, Radicchio Dried Cranberries, Cider Vinaigrette</i>	
+ PROTEIN	6.
❖ <i>Tofu</i> ❖ <i>Shrimp</i> ❖ <i>Salmon</i> ❖ <i>Steak</i> ❖ <i>Chicken</i>	
Plate Split / + \$2.00	
SIDES	
SPICY KALE <i>And White Beans</i>	5.
SIDE SALAD <i>Daily Selection</i>	5.
PARMESAN POLENTA <i>Olive Tapenade</i>	6.
RISOTTO <i>Barley, Sweet Potato And Swiss Chard</i>	5.
CORN BREAD PUDDING	5.

PASTA	
LOBSTER ORECCHIETTE <i>Peas, Corn, Parmesan, Tomatoes, Spicy Orange Chardonnay Broth</i>	20.
JAMBALAYA RICE BOWL <i>Andouille Sausage, Shrimp, Chicken, Rice Red Beans, Creole-Tomato Broth</i>	16.
FARMERS LASAGNA <i>Chefs Daily Selection</i>	14.
DUCK CONFIT FETTUCCINE <i>Mushrooms, Roasted Tomato, Goat Cheese Broth</i>	16.
VEGETARIAN NOODLE BOWL <i>Spiced Tofu, Beets, Spinach, Walnuts, Gorgonzola, Soba Noodles, Herb Broth</i>	15.
DAGWOODS	
SERVED WITH OUR SIGNATURE SALAD	
VEGGIE BURGER <i>Chickpea-Beet Burger, Spicy Kale, Goat Cheese Pumpernickel Roll</i>	12.
KIELBASA BAGUETTE <i>Hayeks Keilbasa Sausage, Apple Butter, Sauerkraut, Horseradish-Mustard Sauce</i>	13.
KRAVE BURGER <i>Mushrooms, Manchego, Creamed Spinach, Black Pepper Aioli + Fried Egg \$2.</i>	14.
PORK BELLY REUBEN <i>Harvati Cheese, Sauerkraut, House Russian Dressing, Marbled Rye</i>	14.
ENTREES	
ROOT VEGETABLE CHILI <i>Corn Bread Pudding, Tamarind Sour Cream</i>	16.
MUSTARD CRUSTED SALMON <i>Sweet Potato-Swiss Chard-Barley Risotto, Herb Glaze, Apple-Cranberry Chutney</i>	21.
HERB CHICKEN <i>Spicy Kale And White Beans, Parmesan Polenta, Saffron Broth</i>	19.
SKIRT STEAK <i>Blue Cheese-Roasted Shallot Butter, Merlot Demi-Glace</i>	22.
ESPRESSO BRAISED SHORT RIBS <i>Wild Mushroom Risotto, Horseradish Demi-Glaze</i>	22.
PORK LOIN <i>Whiskey Brined, Pear Ginger Jam, Herb Whipped Potato</i>	20.

chefs: rich hashway + eli schnare

we are committed to supporting our local farms

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.