

SNACKS	
CARROT HUMMUS <i>Pumpernickel Crostinis</i>	5.
OLIVE TAPENADE JAR <i>Manchego/Grilled Naan</i>	7.
ONION DIP <i>Grilled Naan</i>	6.
CURRIED DEVILED EGGS <i>Pickled Beet Slaw</i>	6.
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	5.
❖ <i>Tofu</i> ❖ <i>Shrimp</i> ❖ <i>Salmon</i> ❖ <i>Steak</i> ❖ <i>Chicken</i>	
Plate Split / + \$2.00	

PASTA	
LOBSTER ORECCHIETTE	20.
<i>Peas, Corn, Parmesan, Tomatoes, Spicy Orange Chardonnay Broth</i>	
JAMBALAYA RICE BOWL	16.
<i>Andouille Sausage, Shrimp, Chicken, Rice Red Beans, Creole-Tomato Broth</i>	
FARMERS LASAGNA <i>Chefs Daily Selection</i>	14.
VEGETARIAN NOODLE BOWL	15.
<i>Spiced Tofu, Beets, Spinach, Walnuts, Gorgonzola, Soba Noodles, Herb Broth</i>	
DAGWOODS	
SERVED WITH OUR SIGNATURE SALAD	
SHORT RIB GRILLED CHEESE	14.
<i>Brie, Green Peppercorn Aioli, Pickled Red Onions Texas Toast</i>	
VEGGIE BURGER	12.
<i>Chickpea-Beet Burger, Spicy Kale, Goat Cheese Pumpernickel Roll</i>	
KIELBASA BAGUETTE	13.
<i>Hayeks Keilbasa Sausage, Apple Butter, Sauerkraut, Horseradish-Mustard Sauce</i>	
KRAVE BURGER	14.
<i>Mushrooms, Manchego, Creamed Spinach, Black Pepper Aioli + Fried Egg \$2.</i>	
PORK BELLY REUBEN	14.
<i>Harvati Cheese, Sauerkraut, House Russian Dressing, Marbled Rye</i>	
ENTREES	
ROOT VEGETABLE CHILI	16.
<i>Corn Bread Pudding, Tamarind Sour Cream</i>	
MUSTARD CRUSTED SALMON	21.
<i>Sweet Potato-Swiss Chard-Barley Risotto, Herb Glaze, Apple-Cranberry Chutney</i>	
HERB CHICKEN	19.
<i>Spicy Kale And White Beans, Parmesan Polenta, Saffron Broth</i>	
SKIRT STEAK	22.
<i>Blue Cheese and Roasted Shallot Butter, Merlot Demi-Glace</i>	
SIDES	
PARMESAN POLENTA	6.
<i>Olive Tapenade</i>	
RISOTTO	5.
<i>Barley, Sweet Potato And Swiss Chard</i>	
CORN BREAD PUDDING	5.
SPICY KALE	5.
<i>And White Beans</i>	
SIDE SALAD	5.
<i>Daily Selection</i>	

welcome to krave .

lunch

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.