

SNACKS			
OLIVE SALAMI JAR	<i>Provolone, Grilled Naan</i>	6.	
WALNUT GORGONZOLA BALL	<i>Apple Butter, Flatbread Crackers</i>	6.	
RICOTTA LEEK DIP	<i>Grilled Naan</i>	6.	
CURRIED DEVILED EGGS	<i>Pickled Beet Slaw</i>	5.	
APPETIZERS			
SOUP	<i>Daily Selection</i>	5.	
FLATBREADS	❖ <i>Wild Mushrooms, Spinach Pesto, Roasted Tomatoes, Ricotta</i>	10.	
	❖ <i>House Cured Salmon, Horseradish-Caper Goat Cheese, Pickled Red Onions</i>		
EMPANADAS	<i>Sweet Potato-Black Bean, Smoked Paprika Aioli, Cilantro Pesto</i>	9.	
GORGONZOLA STUFFED MEATBALLS	<i>Balsamic Glaze, Pesto Cream</i>	10.	
CRAB CAKE	<i>Chipotle Aioli, Mango Chutney</i>	10.	
SALADS			
KRAVE GREENS	<i>Caramelized Pecans, Grapes, Goat Cheese Champagne-Honey Vinaigrette</i>	9.	
KALE CAESAR	<i>Romaine + Kale, Beets, Parmesan, Pumperknickel Garlic Croutons, Lemon-Caesar Vinaigrette</i>	9.	
HARVEST PROTEIN	<i>Kale, Farro, Butternut Squash, Pepitas, Radicchio, Dried Cranberries, Cider Vinaigrette</i>	9.	
THAI NOODLE	<i>Mango, Carrots, Rice Noodles, Asparagus, Roasted Red Peppers, Spicy Peanut Vinaigrette</i>	10.	
+ PROTEIN	❖ <i>Tofu</i> ❖ <i>Shrimp</i> ❖ <i>Salmon</i> ❖ <i>Steak</i> ❖ <i>Chicken</i>	6.	
	Plate Split / + \$2.00		
SIDES			
SPICY KALE	<i>And White Beans</i>	5.	FARRO
			<i>Roasted Tomato Spinach-Parmesan</i>
PARMESAN POLENTA	<i>Olive Tapenade</i>	5.	RISOTTO
			<i>Butternut Squash, Goat Cheese</i>

PASTA	
GRILLED VEGETABLE RAVIOLI	16.
<i>Sauteed Spinach, Frizzled Onions, Balsamic Brown Butter</i>	
SESAME TOFU	16.
<i>Carrots, Roasted Red Peppers, Asparagus, Soba Noodles, Ginger-Soy Vinaigrette</i>	
LOBSTER ORECCHIETTE	20.
<i>Peas, Corn, Parmesan, Tomatoes, Spicy Orange Chardonnay Broth</i>	
TUSCAN CAVATAPPI	16.
<i>Spicy Sausage, Roasted Peppers, Artichokes, Fresh Mozzarella, Parmesan-Pesto Broth</i>	
JAMBALAYA RICE BOWL	16.
<i>Andouille Sausage, Shrimp, Chicken, Rice Red Beans, Creole-Tomato Broth</i>	
DAGWOODS	
SERVED WITH OUR SIGNATURE SALAD	
KRAVE BURGER	14.
<i>Provolone, Pickles, Crispy Onions, Bacon-Truffle Aioli, Brioche + Fried Egg \$2.</i>	
VEGGIE BURGER	12.
<i>Chickpea-Beet Burger, Spicy Kale, Goat Cheese</i>	
CRABBY PATTY	13.
<i>Artichokes, Roasted Red Peppers, Lemon Aioli, Spinach, Brioche</i>	
TACO OF THE DAY	15.
<i>Chef's Selection / Black Bean-Cilantro Rice</i>	
ENTREES	
SWEET POTATO SALMON	22.
<i>Cranberry-Chipotle Butter, Roasted Tomato Spinach And Parmesan Farro</i>	
MORROCAN SKIRT STEAK	22.
<i>Harissa Glaze, Curried Caramelized Onions</i>	
BRAISED SHORT RIBS	22.
<i>Creamed Spinach, Whipped Potatoes, Horseradish Demi-Glaze</i>	
ARTICHOKE CHICKEN	19.
<i>Herb Seared Chicken, Artichokes, Portobella Mushrooms, Prosciutto, Lemon-Thyme Sauce</i>	
VEAL AND POLENTA	21.
<i>Veal Medallions, Spicy Kale and White Beans, Parmesan Polenta, Mushroom-Shallot Demi-Glaze</i>	
DUCK AND RISOTTO	24.
<i>Balsamic-Fig Glaze, Goat Cheese And Butternut Squash Risotto</i>	

chef/owner: rich hashway + chef: 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.