

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>	6.
APPETIZERS	
SOUP <i>Daily Selection</i>	5.
FLATBREADS ❖ <i>Wild Mushrooms, Spinach Pesto, Roasted Tomatoes, Ricotta</i>  ❖ <i>House Cured Salmon, Horseradish-Caper Goat Cheese, Pickled Red Onions</i>	10.
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>	9.
+ PROTEIN ❖ <i>Tofu</i> ❖ <i>Shrimp</i> ❖ <i>Salmon</i> ❖ <i>Steak</i> ❖ <i>Chicken</i>	6.
Plate Split / + \$2.00	

PASTA	
GRILLED VEGETABLE RAVIOLI <i>Sauteed Spinach, Frizzled Onions, Balsamic Brown Butter</i>	16.
SESAME TOFU <i>Carrots, Roasted Red Peppers, Asparagus, Soba Noodles, Ginger-Soy Vinaigrette</i>	16.
TUSCAN CAVATAPPI <i>Spicy Sausage, Roasted Peppers, Artichokes, Fresh Mozzarella, Parmesan-Pesto Broth</i>	17.
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.

DAGWOODS	
SERVED WITH OUR SIGNATURE SALAD	
TUSCAN TUNA <i>Solid White Albacore, Olive Tapenade, Egg, Lemon Aioli, Olive Baguette</i>	13.
TACO OF THE DAY <i>Chef's Selection / Black Bean-Cilantro Rice</i>	15.
CURRIED CHICKEN SALAD <i>Cranberries, Greens, Curry Mayonnaise, Croissant</i>	13.
CRABBY PATTY <i>Roasted Red Peppers, Artichokes, Lemon Aioli, Spinach, Brioche</i>	13.
VEGGIE BURGER <i>Chickpea-Beet Burger, Spicy Kale, Goat Cheese</i>	12.
KRAVE BURGER <i>Provolone, Pickles, Crispy Onions, Bacon-Truffle Aioli, Brioche + Fried Egg \$2.</i>	14.

ENTREES	
BRAISED SHORT RIBS <i>Creamed Spinach, Whipped Potatoes, Horseradish Demi-Glace</i>	22.
ARTICHOKE CHICKEN <i>Herb Seared Chicken, Artichokes, Portobella Mushrooms, Prosciutto, Lemon-Thyme Sauce</i>	19.
SWEET POTATO SALMON <i>Cranberry-Chipotle Butter, Roasted Tomato Spinach And Parmesan Farro</i>	22.

SIDES			
SPICY KALE <i>And White Beans</i>	5.	FARRO <i>Roasted Tomato Spinach-Parmesan</i>	5.
PARMESAN POLENTA <i>Olive Tapenade</i>	6.	RISOTTO <i>Butternut Squash, Goat Cheese</i>	5.

*lunch* welcome to krave.

chef/owner: rich hashway + chef: eli schnare

we are committed to supporting our local farms • gluten free menu available

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