

CRAVE

FRESH • VIBRANT • AMERICAN

BRUNCH MENU

~ We support locally owned, independently operated farms and businesses.~
~ All of our meat is either 100% natural or free range raised. We strive to source all natural or organic produce, dairy and coffee.~
~ Our dressings and sauces are made from scratch on premises. We use only the highest quality and freshest ingredients available.~

FABULOUS FAMILY BRUNCH \$15.95

Generous helping of scrambled eggs with Tillamook smoked cheddar, house made baked hash browns, off-the-bone ham, applewood smoked bacon, savory sausage links, whole wheat toast and jam, fresh fruit, and cinnamon rolls all served on large platters for your table to share and replenished as you desire!

Also Includes:

French Toast Bar with Gourmet Toppings

And

A glass of Mimosa, Champagne, or Orange Juice

CRAVE SPECIALTIES

BREAKFAST WELLINGTON

Shaved ham, scrambled egg, mushroom, swiss cheese, wrapped in puff pastry, smoked Gouda sauce \$10.95

HUEVOS RANCHEROS

Seasoned steak, house grilled salsa, black beans, potatoes, eggs your way \$10.95

EGGS BENEDICT

English muffin, Canadian bacon, hollandaise, and poached eggs \$9.95

STEAK AND EGGS

Grilled petite tender, breakfast potatoes, sautéed spinach, toast, eggs your way \$12.95

CRAVE OMELETTE

Served with smoked cheddar cheese and Choice of Two:

Mushrooms, peppers, onions, ham, bacon, andouille sausage, spinach, sun dried tomato, goat cheese, jalapeno, green onions, roasted red peppers
(extra at an additional cost)
\$10.95

SUSHI BENTO BOX

Tuna, salmon, yellowtail, and cucumber maki, vegetable tempura, spring mix salad, fresh fruit
\$9.95

BREAKFAST SIDES

CINNAMON ROLL \$1.95

ONE EGG \$1.95

BACON OR SAUSAGE \$3.95

BAKED HASH BROWNS \$2.95

OFF-THE-BONE HAM \$3.95

FRESH FRUIT \$3.95

TOAST \$.95

SAUTÉED SPINACH \$3.95

SPECIALTY DRINKS

FRESH SQUEEZED ORANGE JUICE
\$3.75

CRAVE BLOODY MARY
Ours sets the standard \$8.95

ORGANIC ARTISAN CRAFTED HOT TEAS \$3.95

ORGANIC COFFEE
Morning Star coffee locally owned and roasted for us to order
\$2.50

CAPPUCCINO, LATTE OR MOCHA \$4.75

ESPRESSO \$3.25

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APPETIZER

TUNA TATAKI

Seared sushi grade ahi tuna, orange-soy reduction, and wasabi cream \$11.95

CALAMARI

Crispy cornmeal crust and spicy Japanese mayo \$10.95

TEMPURA CHICKEN NUGGETS

Sweet and spicy glaze, toasted sesame seeds, spring greens \$7.95

EDAMAME

Glazed Sriracha soy sauce \$7.95

PITA & SPREADS

Hummus, cucumber, roasted red pepper, roasted garlic \$9.95

ENTRÉE SALAD

BBQ CHICKEN

Black bean corn salsa, crispy tortilla, cilantro, bbq ranch dressing \$11.95

CRAVE SALAD

Fresh spring greens, toasted almond, goat cheese, and house balsamic vinaigrette \$8.95

GRILLED CHICKEN CAESAR

Marinated chicken, grilled romaine leaves, caesar dressing, and crostini \$11.95

ATLANTIC SALMON

Spring mix and spinach, candied walnuts, apples, bleu cheese and cider walnut vinaigrette \$12.95

ENTRÉE

FISH & CHIPS

Tempura batter, Asian slaw, sweet potato fries \$13.95

ROASTED CHICKEN & PENNE

Roasted red pepper, kalamata, goat cheese, and basil \$11.95

CHICKEN STIR-FRY

Bell peppers, zucchini, squash, snow peas, broccoli, stir-fry sauce, and steamed rice \$13.95

BAKED CHEESE PENNE

Smoked cheddar, colby, monterey jack, and Parmesan \$12.95
Add Chicken \$2 or Shrimp \$4

SHRIMP & ANDOUILLE

Shrimp, andouille sausage, spinach, broccolini, spaghetti noodles \$13.95

PIZZA

MARGHERITA

Focaccia pizza dough, oven dried tomato, mozzarella, basil oil \$10.95

PEPPERONI

Roasted tomato sauce, mozzarella, basil, goat cheese \$11.95

NEW ITALIAN

Italian sausage, white sauce, portobello, artichokes, bleu cheese \$11.95

FLATBREAD

ROASTED CHICKEN

Pesto, sun-dried tomato, shitaki, portobello, truffle oil \$11.95

GRAPE & APPLE

Bleu cheese crumbles, fresh apple, rosemary, honey \$10.95

NAPOLEON

Chopped tomato, roasted tomato sauce, garlic, prosciutto, mozzarella, fresh herbs \$11.95

SANDWICH

CRAVE BURGER

Smoked cheddar, lettuce, tomato, onion, pickle, natural fries \$10.95

HONEY CHICKEN SALAD

Roasted chicken, apple, grape, and almonds on honey wheat \$9.95

SHAVED STEAK MELT

Roasted red peppers, onions, goat cheese fondue, hoagie bun, natural fries \$12.95

GRILLED PORTOBELLO BURGER

Balsamic marinated, provalone, avocado, basil aioli \$9.95

AHI TUNA STEAK

Sesame-soy marinade, ginger wasabi aioli, ciabatta, homemade Asian slaw \$13.95