

CRIBBS KITCHEN

SNACKS & STARTERS

S.C. BOILED PEANUTS

Tabasco, house seasoning 4.5

WARMED BREAD BOARD

Split Creek Farms goat cheese, jalapeño jam, Blue Moon peach preserves, pesto, local honey 11.5

PIEDMONT EMPANADAS

Braised collards, pulled chicken, chihuahua & cheddar cheese, Blue Moon Voodoo Chutney, tomato jam, arugula 8

NOT YOUR GRANDMA'S DEVILED EGGS

Local S.C. eggs, chimichurri, evoo, crisp prosciutto 6

GREENBRIER FARMS PORK BELLY WONTONS

Smoked, sweet chili glaze, wasabi drizzle, cabbage carrot slaw 10

BUTTERMILK FRIED CALAMARI

Wasabi aioli, sweet soy glaze 12

PIMENTO CHEESE FRITTERS

Crispy, cheesy, tomato jam 4.9

C.K. HUMMUS

Pimento cheese hummus, house pickled okra, toasted foccacia 7

CHEF CHOICE MEAT & CHEESE BOARD

Pimento cheese hummus, house pickles, two select cheeses & meats, grilled foccacia, house mustard MKT

CORN CHOWDER

Applewood smoked bacon, scallion, tomato jam 6

STUFFED FRIED GREEN TOMATOES

Pimento Cheese, roasted peppers, applewood smoked bacon, arugula, truffle vinaigrette 8.7

LETTUCE

Proudly serving Tyger River Smart Farm lettuce | Dressing served on the side by request

HARVEST SALAD

Mixed greens, kale, roasted sweet potatoes, raisins, candied pecans, avocado, goat cheese, chili honey vinaigrette 9.5

CLASSIC WEDGE

Iceberg, blue cheese crumbles, applewood smoked bacon, cherry tomatoes, shaved red onions, house buttermilk dressing 9

ASIAN NOODLE SALAD

Shaved romaine, rice noodles, crispy wonton strips, red peppers, carrots, red onion, cucumber, scallion, broccoli, cashews, sweet soy drizzle, cilantro lime vinaigrette 9

HOUSE SALAD

Mixed greens, pickled red onions, raisins, applewood smoked bacon, goat cheese, tart apples, white balsamic vinaigrette 9

PEAR

Mixed greens, caramelized Asian pears, house roasted peppers, pickled red onions, candied pecans, goat cheese, tarragon vinaigrette 9

SOUTHWESTERN

Shaved romaine, roasted corn avocado relish, house roasted peppers, tomatoes, marinated black beans, chihuahua cheese, chipotle ranch, crispy tortilla strips 9

add-ons **GRILLED CHICKEN** + \$3.5 **MARINATED SHRIMP SKEWERS** + \$5
GRILLED SALMON + \$5.5 **MARINATED STEAK SKEWERS** + \$6

TOASTED & WRAPPED

All served with house seasoned parmesan chips

CAGGIANO HOAGIE

House smoked Greenbrier Farms pork shoulder, broccoli rabe, pickled sport peppers, romesco, Swiss cheese, Nations Bakery hoagie roll 12.5

PIEDMONT VEGGIE

Pimento cheese hummus, arugula, tomato, cucumber, tart apple, chili honey vinaigrette, flour tortilla 9

C.K. CUBAN

House smoked Greenbrier Farms pork shoulder, Black Forest ham, Swiss cheese, dill pickles, RJ Rockers stout honey mustard, Nations Bakery telera bread 12

C.K. B.L.T.

Pimento cheese, jalapeño jam, applewood smoked bacon, iceberg lettuce, tomatoes, Nations Bakery telera bread 9.5

THE PASTRAMI MOMMY

1/2 pound house cured and smoked brisket, arugula, Tabasco mayo, pickled red onions, Swiss cheese, RJ Rockers stout honey mustard, Texas toast 13.9

C.K. CHICKEN SALAD

Pulled chicken, goat cheese, pecans, onions, celery, bacon, raisins, lettuce, tomato, sourdough 9.8

SPARTANBIRD

Shaved turkey, avocado, tomato, Swiss cheese, honey mustard, ciabatta 9.8

TURKEY SOUTHWESTERN

Shaved turkey, roasted corn, avocado, applewood smoked bacon, cheddar, lettuce, tomato, chipotle ranch, flour tortilla 9.8

SPRING STREET

Shaved chicken, applewood smoked bacon, roasted tomato, caramelized onion, pesto, Swiss cheese, ciabatta 9.8

FORGET ABOUT IT

Grilled marinated shaved chicken breast, house roasted peppers, melted mozzarella, roasted garlic pesto spread, sourdough 9.8

RED RIVER BUFFALO CHICKEN

Shaved chicken, blue cheese crumbles, applewood smoked bacon, fried jalapeño straws, lettuce, tomatoes, Blue Moon Red River buffalo sauce, flour tortilla 9.7

UPTOWN CHEESE STEAK

Shaved bistro filet, arugula pesto, smoked gouda, horseradish crème, charred peppers & onions, Nations Bakery telera bread 11

PLATES

All entrées served with house or caesar salad

ROASTED VEGETABLE LASAGNA

Zucchini, squash, tomato, eggplant, spinach, roasted garlic, arugula, blistered cherry tomato, mozzarella, tomato cream sauce 16

CRIBBS RIBS

Yep! Shake rubbed & smoked, pimento cheese mac & cheese, haricot vert, house BBQ 20

SHRIMP & CRISPY OYSTERS

Adluh Farms stone ground grits, grilled asparagus, Andouille cream sauce 24

BRAVEHEART BLUE CHEESE CRUSTED RIBEYE

Garlicky mashed potatoes, shiitake mushroom pan sauce, haricot vert & baby radish sauté 29

BRAVEHEART NEW YORK STRIP

Fingerling potatoes, baby carrots, sage brown butter, grained mustard demi glace 26

C.K. FRIED CHICKEN

Two legs, one thigh, gravy hole potatoes, braised collards, corn muffin skillet, local honey drizzle 14

CASHEW CRUSTED SALMON

Shoestring vegetables, charred broccoli, shiitake mushrooms, Thai coconut curry broth, basmati rice 22

PECAN CRUSTED CAROLINA CATFISH

Anson Mills Carolina Gold rice, stewed Sea Island red peas, collards, pot liquor reduction 20

MARKET WHITE FISH

Fresh local selection, chef choice plate set MKT

GREENBRIER FARMS PORK BELLY CONFIT

Adluh Farms stone ground grits, stewed tomatoes & okra, broccoli rabe, crispy sweet potatoes 22

GREENBRIER FARMS FRENCH CUT PORK CHOP

Anson Mills roasted farro & kale sauté, pan jus, garlic & sage compound butter 26

MAPLE LEAF FARMS DUCK BREAST

Anson Mills Carolina Gold stir fry, szechuan sweet chili, broccoli rabe 26

BURGERS & CO.

Freshly baked Nations Bakery buns | Braveheart black Angus beef | Served with parmesan fries

Not feeling the beef? Try our Blackbean patty or Grilled Marinated Chicken breast

STELLA BLUE

Thick cut grilled onions, applewood smoked bacon, crumbled blue cheese, tomatoes, arugula, truffle vinaigrette 12

JAMIEPOO

Frizzled onions, applewood smoked bacon, pepperjack cheese, Cannonball BBQ sauce, lettuce, tomatoes, mayo 11.8

FRIED GREEN

Pimento cheese, fried green tomato, applewood smoked bacon, chipotle ranch, lettuce, tomatoes, mayo 12

MR. FUN GUY

Grilled mushrooms, Swiss cheese, applewood smoked bacon, lettuce, tomatoes, mayo 11.8

CRIBB STYLE

Goopy American cheese, pickles, shaved onions, lettuce, tomatoes, mayo 9.9

DIRTY CUBAN *2014 Cribb's Burger Cook Off Winner*

Pepper jack cheese, pulled pork, chimichurri, Eastern N.C. BBQ sauce, grilled ciabatta 12

THE BARNYARD *2015 Cribb's Burger Cook Off Winner*

Lamb, beef, bacon blended patty, jalapeño, horseradish crème, fried egg, goat cheese, shaved cabbage, tomatoes 12.7

A.C. RAUSCHENBURGER *2016 Cribb's Burger Cook Off Winner*

Smoked gouda, prosciutto, romesco, red onion, lettuce, tomatoes, mayo 14

MOROCCAN

100% Lamb, cucumber tzatziki, goat cheese, spicy cilantro pesto, lettuce, tomatoes, mayo 12.9

GRILLED SALMON B.L.T

Applewood smoked bacon, lettuce, tomatoes, tzatziki 12.5

 + \$0.90  + \$1.5

TABLE SHARES

CRISPY BRUSSELS

Applewood bacon, blue cheese, candied pecans, local honey drizzle 5

MAC N CHEESE

Pimento cheese, applewood smoked bacon, pecan crumbs 5

SKILLET CORN MUFFINS

Roasted corn, caramelized onions, fire roasted jalapeños, butter, local honey drizzle 5

WARMED BREAD BOARD

Split Creek Farms goat cheese, jalapeño jam, Blue Moon peach preserves, pesto, local honey 11.5

SIDES

a la carte pricing

SMOKEY POTATO SALAD 2.5

SIDE SALAD 3

MEDITERRANEAN COUS COUS SALAD 2.5

SWEET POTATO FRIES 3

HOUSE SEASONED PARMESAN CHIPS 2

PARMESAN FRIES 2

SEASONAL MELON 3
Local honey, sea salt

CRIBBS KITCHEN

SPECIALTY COCKTAILS

All of our house cocktails are handcrafted. We use fresh herbs, juices, & house made syrups.

PICK YOUR MULE

MOSCOW MULE

Russian Standard Vodka, Simple, Lime Juice, Ginger Beer

8

ROCK BOTTOM MULE

Rock Bottom Shine(choice of flavor), Simple, Lime Juice, Ginger Beer

9.5

KENTUCKY MULE

Jim Beam, Simple, Lime Juice, Ginger Beer

9

MEXICAN MULE

Lunazul Tequila, Simple, Lime Juice, Ginger Beer

8

THAI ONE ON

Prichard's white rum, Lemon Grass Simple, Club Soda, Thai basil

8

CHARRED ORANGE MARGARITA

Lunazul reposado Tequila, Charred Orange Juice, Sour, Lime, Triple Sec

9

CAT'S MEOW

Cathead Honeysuckle Vodka, Lime Juice, Prosecco, Honey Drizzle

8.5

SMOKE SIGNAL

Larceny small batch Bourbon, Angostura, Orange & Cherry Muddle, Smoke

10.5

THE REVOLVER

Bulleit Rye, Kahlua, Bitters, Orange Slice

9

THE DEVEREAUX

Bulleit Rye, St. Germaine, Lemon Juice, Prosecco

9

PINK'S PUNCH

Tito's Vodka, Domaine Canton, Orange & Lime Juice

9

THE CRIBB FIZZ

Death's Door Gin, Mint, Simple, Lime

9

WINES

WHITE WINES

BUBBLES

J ROGET BRUT California (Green Apple, Pear, Slate)

6 / 20

FAMIGLIA CIELO PROSECCO Veneto, Italy (White Peach, Orange Blossom, Almond)

7 / 21

CHARDONNAY

MEIOMI Santa Barbara, California (Honey, Butterscotch, Citrus Zest)

10 / 38

HARKEN Salinas Valley, California (Lemon Custard, Vanilla, Nuts)

9 / 34

JOSEPH DROULIN Burgundy, France (Citrus, Honey, Vanilla)

10 / 38

PINOT GRIGIO

ALOIS LAGEDER RIFF Veneto, Italy (Green Apple, White Lilly, Crushed Limestone)

8 / 30

EOLA HILLS Willamette Valley, Oregon (Spiced Pear, Tangerine, Black Tea)

10 / 38

SAUVIGNON BLANC

CHATEAU DE FANTENILLE Bordeaux, France (Ripe Peach, Lemon Zest, White Pepper)

8 / 30

MOHUA Marlborough, New Zealand (Fresh Lime, Plum, Passion Fruit)

9 / 34

RIESLING

DR. LOOSEN Mosel, Germany (Plush Red Peach, Cherry, White Currant)

8 / 30

CLEAN SLATE Mosel, Germany (Granny Smith, Honeydew, Pear)

8 / 30

RED WINES

PINOT NOIR

SCHUG Sonoma Coast, California (Spicy Cherry, Strawberry, Raspberry)

12 / 44

CIELO ETERRA Veneto, Italy (Cherry, Cranberry, Ore)

8 / 30

EOLA HILLS Willamette Valley, Oregon (Cranberry, Blackberry, Cola)

10 / 38

MERLOT

MAISON NICOLAS Pays d'Oc, France (Jam, Smoke, Spice)

8 / 30

CABERNET SAUVIGNON

RAVAGE California (Dark Berries, Vanilla, Mocha)

9 / 34

CYCLES GLADIATOR Central Coast, California (Raspberry, Chocolate, Clove)

8 / 30

MALBEC

SANTA JULIA RESERVA Mendoza, Argentina (Plum, Blackberry, Chocolate)

9 / 34

OTHERS

FAIRVALLEY PINOTAGE Western Cape, South Africa (Dark Coffee, Vanilla, Oak Spice)

7 / 26

BODEGAS BRECA GARNACHA DE FUEGO Aragon, Spain (Blackberry, Cherry, Smoke)

8 / 30

CAN BEER

GUINNESS Dublin, Ireland

3.9

WESTBROOK GOSE Mt. Pleasant, SC

4.5

WESTBROOK WHITE THAI Mt. Pleasant, SC

4.5

DALE'S PALE ALE Brevard, NC

4.5

SIERRA NEVADA TORPEDO Fletcher, NC

6

AVERY BROWN ALE Boulder, CO

4.5

FARMER TED'S CREAM ALE Asheville, NC

4.5

FOUNDERS ALL DAY IPA Grand Rapids, MI

4.5

CACK-A-LACKY Durham, NC

4.5

UNKNOWN PREGAME Charlotte, NC

4.5

CATAWBA WHITE ZOMBIE (WHITE ALE) Asheville, NC

4.5

UNKNOWN OVER THE EDGE IPA Charlotte, NC

4.5

SOUTHERN BARREL HELLES LAGER Bluffton, SC

4.5

BOTTLE BEER

BUDWEISER St. Louis, MO

3.5

BUD LIGHT St. Louis, MO

3.5

MILLER LIGHT Milwaukee, WI

3.5

COORS LIGHT Golden, CO

3.5

O'DOULS St. Louis, MO

3.5

YUENGLING Pottsville, PA

3.5

HEINEKEN Zoeterwoude, Netherlands

3.9

HIGHLAND GAELIC Asheville, NC

5

BLUE MOON Golden, CO

5

SAM ADAMS BOSTON Boston, MA

4.5

DOG FISH 60 Milton, DE

5

CONY ISLAND HARD ROOT BEER Brooklyn, NY

5

DOS EQUIS AMBER Moctezuma, Mexico

5

CORONA Mexico City, Mexico

3.5

CORONA LIGHT Mexico City, Mexico

3.5

BASS PALE ALE St. Louis, Missouri

4

SIERRA NEVADA PALE ALE Fletcher, NC

5

ANGRY ORCHARD Cincinnati, Ohio

4

SIERRA NEVADA OTRA VEZ Fletcher, NC

5

HENRY'S HARD ORANGE SODA Milwaukee, WI

4.9

POP, TEA & COFFEE

POP

COKE | DIET COKE | SPRITE | DR PEPPER | DIET DR PEPPER

2.7

TEA

SWEET TEA | UNSWEET TEA

2.7

HOT TEA

2.5

COFFEE

AMERICAN SELECT COFFEE
Regular & Decaf

3