

# 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, arugula 8

### NOT YOUR GRANDMA'S DEVEILED 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**

## 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

## SHAKE EM UP

Don't forget the booze!

### HOUND DOG

Chocolate ice cream, honey, peanut butter, banana 5 (Bulleit frontier bourbon + 4)

### WHITE OUT

Vanilla ice cream, crushed Nilla Wafers, white chocolate 5.5 (Vanilla vodka + 4)

### JAVA JONES

½ chocolate, ½ vanilla, Little River grind, crushed Oreo 5 (Kahlua + 4)

## 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, flour tortilla, chili honey vinaigrette 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 & 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

## 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, jalapeños, 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 onions, 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



+\$1.50

# CRIBBS KITCHEN

## SPECIALTY COCKTAILS

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

### PICK YOUR MULE

#### MOSCOW MULE

Russian Standard Vodka, Simple, Lime Juice, Ginger Beer

#### ROCK BOTTOM MULE

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

#### KENTUCKY MULE

Jim Beam, Simple, Lime Juice, Ginger Beer

#### MEXICAN MULE

Lunazul Tequila, Simple, Lime Juice, Ginger Beer

### THAI ONE ON

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

### CHARRED ORANGE MARGARITA

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

#### CAT'S MEOW

Cathead Honeysuckle Vodka, Lime Juice, Prosecco, Honey Drizzle

#### SMOKE SIGNAL

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

#### THE REVOLVER

Bulleit Rye, Kahlua, Bitters, Orange Slice

#### THE DEVEREAUX

Bulleit Rye, St. Germaine, Lemon Juice, Prosecco

#### PINK'S PUNCH

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

#### THE CRIBB FIZZ

Death's Door Gin, Mint, Simple, Lime

## CAN BEER

**GUINNESS** Dublin, Ireland

**WESTBROOK GOSE** Mt. Pleasant, SC

**WESTBROOK WHITE THAI** Mt. Pleasant, SC

**DALE'S PALE ALE** Brevard, NC

**SIERRA NEVADA TORPEDO** Fletcher, NC

**3.9 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

**6**

**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

## BOTTLE BEER

**BUDWEISER** St. Louis, MO

**BUD LIGHT** St. Louis, MO

**MILLER LIGHT** Milwaukee, WI

**COORS LIGHT** Golden, CO

**O'DOULS** St. Louis, MO

**YUENGLING** Pottsville, PA

**HEINEKEN** Zoeterwoude, Netherlands

**3.5 HIGHLAND GAELIC** Asheville, NC

**3.5 BLUE MOON** Golden, CO

**3.5 SAM ADAMS BOSTON** Boston, MA

**3.5 DOG FISH 60** Milton, DE

**3.5 CONEY ISLAND HARD ROOT BEER** Brooklyn, NY

**3.5 DOS EQUIS AMBER** Moctezuma, Mexico

**3.9 CORONA** Mexico City, Mexico

**5 CORONA LIGHT** Mexico City, Mexico

**5 BASS PALE ALE** St. Louis, Missouri

**4.5 SIERRA NEVADA PALE ALE** Fletcher, NC

**5 ANGRY ORCHARD** Cincinnati, Ohio

**5 SIERRA NEVADA OTRA VEZ** Fletcher, NC

**5 HENRY'S HARD ORANGE SODA** Milwaukee, WI

**3.5**

## 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**

## POP, TEA & COFFEE

### POP

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

**2.7**

### TEA

**SWEET TEA | UNSWEET TEA**

### HOT TEA

**2.7**

### COFFEE

**AMERICAN SELECT COFFEE**  
Regular and Decaf

**3**

**2.5**