



CRIBBS KITCHEN

SMALL PLATES & TABLE SHARES

S.C. BOILED PEANUTS 4.5 
Tabasco, house seasoning

WARMED BREAD BOARD 11.5 
Split Creek Farm goat cheese, jalapeño jam,
Blue Moon peach preserves, pesto, honey

PORK SHOULDER EMPANADAS 8 
Smoked pork shoulder, house pepper jelly,
collard green fondue

NOT YOUR GRANDMA'S DEVEILED EGGS 6 
Local S.C. eggs, chimichurri, olive oil,
crispy prosciutto

BUTTERMILK FRIED CALAMARI 12
Wasabi aioli, sweet soy

PIMENTO CHEESE FRITTERS 5.5
Crispy, cheesy, tomato jam

MEAT & CHEESE BOARD MKT
House pickles, two select cheeses & meats,
grilled foccacia, house mustard

CRISPY BRUSSELS 5.9
Applewood smoked bacon, blue cheese,
candied pecan, chili-honey vinaigrette

MAC 'N' CHEESE 5.9
Pimento cheese, applewood smoked bacon,
pecan crumbs

SKILLET CORN MUFFINS 5
Roasted corn, caramelized onion,
fire roasted jalapeño, butter, honey

STUFFED FRIED GREEN TOMATOES 8.7
Pimento cheese, roasted pepper, applewood
smoked bacon, arugula, truffle vinaigrette

SIDES

SMOKY POTATO SALAD 3

**MEDITERRANEAN
COUS COUS SALAD** 3

**HOUSE SEASONED
PARMESAN CHIPS** 2


SWEET POTATO FRIES 3

GARDEN SALAD 3

PARMESAN FRIES 3

SEASONAL MELON
Honey, sea salt 3

LETTUCE

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

add-ons **Grilled Chicken** + 3.5 | **Marinated Shrimp Skewers** + 5.5
Grilled Salmon + 6 | **Black Bean Patty** + 3.5

ASIAN NOODLE SALAD 9
Shaved romaine, rice noodles, red pepper, carrot, red onion, cucumber, scallion,
broccoli, cashew, sweet soy, crispy wonton, cilantro-lime vinaigrette

CLASSIC WEDGE 9
Iceberg, blue cheese, applewood smoked bacon, cherry tomato, red onion,
house buttermilk dressing

HOUSE SALAD 9
Mixed greens, pickled red onion, craisin, applewood smoked bacon, goat cheese,
tart apple, white balsamic vinaigrette

PEAR 9
Mixed greens, caramelized Asian pear, red pepper, pickled red onion,
candied pecan, goat cheese, tarragon vinaigrette

SOUTHWESTERN 9
Shaved romaine, corn salsa, avocado, red pepper, tomato, marinated black beans,
chihuahua cheese, crispy tortilla, chipotle ranch

SOUTHERN CITRUS 9.5
Arugula, shaved brussels, orange, grapefruit, red onion, almond, radish, feta,
strawberry-yogurt vinaigrette


HANDHELDS

All served with house seasoned parmesan chips

C.K. CUBAN 12
House smoked pork shoulder, Black Forest ham, Swiss, dill pickles,
RJ Rockers stout honey mustard, brioche

C.K. CHICKEN SALAD 9.8
Pulled chicken, goat cheese, pecan, onion, celery, bacon, craisin, lettuce,
tomato, sourdough

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

BUFFALO CHICKEN WRAP 9.7 
Shaved chicken, blue cheese, applewood smoked bacon, crispy jalapeño,
lettuce, tomato, Blue Moon Red River buffalo sauce, flour tortilla

SHORT RIB SHORTY 12.4
Braised beef short rib, arugula, horseradish chow chow, Swiss, garlic aioli, ciabatta

FRIED CHICKEN SANDWICH 11
House pickle, slaw, ancho chili mayo, pepperjack, brioche

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

GARDEN GRILLED CHEESE 9.8
Grilled marinated onion & zucchini, roasted pepper,
melted mozzarella, roasted garlic pesto, sourdough


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

SPARTANBIRD 9.8
Shaved turkey, avocado, roasted tomato, Swiss, honey mustard, ciabatta

PLATES

All served with house or caesar salad


RUSTIC VEGETABLE TART 16
Baked savory pie crust, vegetable ratatouille, roasted garlic-tomato cream,
blistered cherry tomato, truffled arugula greens

CRIBB'S RIBS 20 
Yep! rubbed & smoked, pimento cheese mac 'n' cheese, haricot vert, house BBQ

SHRIMP & CRISPY OYSTERS 24
Aduh Farm stone ground grits, grilled asparagus, Andouille cream

BRAVEHEART BLUE CHEESE CRUSTED RIBEYE 29
Garlicky mashed potatoes, shiitake mushroom pan sauce, haricot vert &
baby radish sauté

LT'L DICKSIE'S FRIED CHICKEN 14
Two legs, one thigh, gravy hole potatoes, braised collards, corn muffin, honey

CASHEW CRUSTED SALMON 22 
Shoestring vegetables, charred broccoli, shiitake mushroom, Thai coconut
curry broth, basmati rice

SHORT RIB GNOCCHI 22
House potato gnocchi, pecorino, oyster mushroom, charred onion,
cashew gremolata

MARKET WHITE FISH MKT
Fresh selection, chef's choice plate set

BURGERS & CO.

Freshly baked Southern Baking Co. buns | Braveheart Black Angus beef
All served with parmesan fries

Not feeling the beef? Try our black bean patty or grilled marinated chicken breast

STELLA BLUE 12
Thick-cut grilled onion, applewood smoked bacon, blue cheese, tomato,
arugula, truffle vinaigrette

JAMIEPOO 11.9
Frizzled onion, applewood smoked bacon, pepperjack,
Cannonball BBQ sauce, lettuce, tomato, mayo

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

MR. FUN GUY 11.9
Grilled mushroom, Swiss, applewood smoked bacon, lettuce, tomato, mayo

CRIBB STYLE 10.9
Goopy American cheese, pickles, shaved onion, lettuce, tomato, mayo, mustard

THE BARNYARD 12.7 *2015 Cribb's Burger Cook Off Winner*
Lamb, beef & bacon blended patty, jalapeño, horseradish cream,
fried egg, goat cheese, shaved cabbage, tomato

A.C. RAUSCHENBURGER 14 *2016 Cribb's Burger Cook Off Winner*
Smoked gouda, prosciutto, romesco, red onion, lettuce, tomato, mayo

LOW COUNTRY BOMB 12  *2017 Cribb's Burger Cook Off Winner*
Adobo mayo, cotija, Fresno chili pico de gallo, avocado, lettuce, tomato

add-ons

 + \$.90

 + \$1.5

CRIBBS KITCHEN

SPECIALTY COCKTAILS

All house cocktails are handcrafted using fresh herbs, juices, & house made syrups.

AGUA DE POZO Lunazul Blanco, Housemade Cucumber Juice, Fresh Lime, Cilantro Salt Rim	8	SOUTHERN FASHION Pecan Infused Bourbon, Bitters, Sugar Cube, Slice Peach, Preserved Strawberry	9
CAT'S MEOW Cathead Honeysuckle Vodka, Lime Juice, Simple Syrup, Prosecco, Honey	8.5	WHISKEY SOUR Templeton Rye, House made Sour, egg froth, bitters	8
HUCKLEBERRY GIN Botanist Gin, Blackberry Simple Syrup, Lemon Juice, Basil, Soda Water	9.5	BLOODY GOOD THYME Mott and Sons American Whiskey, Pimms, Thyme simple syrup, Fresh Blood Orange Juice	10

WINES

WHITE WINES

• BUBBLES •

PIPER SONOMA BRUT Sonoma County, California (Ripe Apple, Toast, Peach)	9 / 44
CIELO PROSECCO Veneto, Italy (White Peach, Orange Blossom, Almond)	7 / 34
VEUVE DU VERNAY Bordeaux, France (Floral, Strawberry, Spice)	7 / 34

• PINOT GRIGIO •

GIOCATO Goriska Brda, Solvenia (Pear, Tropical Fruits, Slate)	8 / 39
EOLA HILLS Wiliamette Valley, Oregon (Spiced Pear, Tangerine, Black Tea)	10 / 49

• SAUVIGNON BLANC •

CHATEAU DE FONTENILLE Bordeaux, France (Ripe Peach, Lemon Zest, White Pepper)	8 / 39
MOHUA Marlborough, New Zealand (Fresh Lime, Plum, Passion Fruit)	9.5 / 47

• PINOT NOIR •

SCHUG Sonoma Coast, California (Spicy Cherry, Strawberry, Raspberry)	13.5 / 66
CIELO ETERRA Veneto, Italy (Cherry, Cranberry, Ore)	8 / 39
EOLA HILLS Wiliamette Valley, Oregon (Cranberry, Blackberry, Cola)	12 / 59

• MERLOT •

MAISON NICOLAS Pays d'Oc, France (Jam, Smoke, Spice)	8 / 39
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• CHARDONNAY •

HARKEN Salinas Valley, California (Lemon Custard, Vanilla, Nuts)	9 / 44
MEIOMI Santa Barbara, California (Honey, Butterscotch, Citrus Zest)	10 / 49
JOSEPH DROUHIN Burgundy, France (Citrus, Honey, Vanilla)	11 / 54

• OTHER WHITES •

FLARE MOSCATEL Valencia, Italy (Apricot, White Peach, Allspice)	9 / 44
DR LOOSEN Mosel, Germany (Plush Red Peach, Cherry, White Currant)	8 / 39
CLEAN SLATE Mosel, Germany (Granny Smith Apple, Honeydew Melon, Pear)	8 / 39
COARSE VERMENTINO Corsica, France (Honeysuckle, Meyer Lemon, Orange Blossom)	12 / 59

RED WINES

• CABERNET SAUVIGNON •

CYPRESS VINEYARDS Central Coast, California (Blackberry, Fig, Roasted Coffee)	8 / 39
TOMASSIO POGGIO AL TUFO Tuscany, Italy (Plum, Cassis, Licorice)	10 / 49

• OTHER REDS •

SANTA JULIA MALBEC Mendoza, Argentina (Plum, Blackberry, Chocolate)	9 / 44
BONNY DOON CLARET Santa Cruz, California (Red Cherry, Rhubarb, Licorice)	7 / 34
ANDREW MURRAY SYRAH Santa Ynez, California (Blackberry Pie, Dried Violets, Baking Spices)	11 / 54
LUBERRI TEMPRANILLO Rioja, Spain (Bright Cassis, Ripe Cherry, Spicy Wood)	12 / 59

**ASK YOUR SERVER ABOUT
OUR ROTATING TAP WALL
CAN'T DECIDE? TRY A BEER FLIGHT FOR \$13**

CAN BEER

REVELRY GULLAH CREAM ALE Charleston, SC	7	DALE'S PALE ALE Brevard, NC	5	UNKNOWN PREGAME Charlotte, NC	5.5
SIERRA NEVADA TORPEDO Fletcher, NC	6	AVERY BROWN ALE Boulder, CO	5.5	CATAWBA WHITE ZOMBIE Asheville, NC	5.5
WESTBROOK GOSE Mt. Pleasant, SC	5.75	FARMER TED'S CREAM ALE Asheville, NC	5.5	UNKNOWN OVER THE EDGE IPA Charlotte, NC	5.5
WESTBROOK WHITE THAI Mt. Pleasant, SC	5.75	FOUNDERS ALL DAY IPA Grand Rapids, MI	4.5	GUINNESS Dublin, Ireland	6

BOTTLE BEER

SIERRA NEVADA PALE ALE Fletcher, NC	5	BOLD ROCK ROSE CIDER Mills River, NC	6.5	BUD LIGHT St. Louis, MO	3.5
SIERRA NEVADA OTRA VEZ Fletcher, NC	5	ANGRY ORCHARD Cincinnati, OH	5	MILLER LIGHT Milwaukee, WI	3.5
HIGHLAND GAELIC Asheville, NC	5	HEINEKEN Zoeterwoude, Netherlands	3.9	COORS LIGHT Golden, CO	3.5
BLUE MOON Golden, CO	5	CORONA Mexico City, Mexico	4	O'DOULS St. Louis, MO	3.5
DOS EQUIS AMBER Moctezuma, Mexico	5	CORONA LIGHT Mexico City, Mexico	4	YUENGLING Pottsville, PA	3.5
SAM ADAMS BOSTON Boston, MA	5	BUDWEISER St. Louis, MO	3.5		

POP	2.7
COKE DIET COKE SPRITE	
DR PEPPER SEAGRAM'S GINGER ALE	

TEA	2.7
SWEET TEA UNSWEET TEA HOT TEA	

COFFEE	2
AMERICAN SELECT COFFEE	
Regular & Decaf	