

SALADS

APPETIZER	9.00
ENTRÉE	13.25

CHINESE CHICKEN SALAD

Julienne Napa Cabbage, Carrots, Daikon, Peppers, Red Onion, Fried Wontons, Ginger Vinaigrette

MESCLUN FRIED GOAT CHEESE

Garden Greens, Tomato, Red Onion, Pine Nut Goat Cheese, Balsamic Vinaigrette

BUTTER LETTUCE SALAD

Poached Pears, Walnuts, Gorgonzola, Honey Sherry Vinaigrette

CRU CAESAR SALAD*

Parmesan, Semolina Croutons, Caesar Dressing

DUCK CONFIT ARUGULA SALAD

Baby Arugula, Tomato, Candied Pecans, Fried Onions, Port Wine Vinaigrette

SALAD ADD-ONS 4.00

Seared Salmon* (3 oz)
Grilled Shrimp (4 each)
Grilled Chicken (5 oz)

DAILY SOUPS 4.75

SOUP & HALF SANDWICH 13.50

SIDES

FOUR CHEESE MACARONI	8.75
TRUFFLE PARMESAN FRIES	7.50
POTATO GRATIN	6.50
SEARED MUSHROOMS	6.25
SAUTEED VEGETABLES	5.00
FRENCH FRIES	5.00
FRIED ONIONS	5.00

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

We use peanut oil. Please inform your server of any dietary restrictions.

SMALL PLATES

FRIED CALAMARI	12.50
Asian Slaw, Sesame Dressing	
WHITE WINE TRUFFLED MUSSELS	12.75
Tomato Concassé, Peppers, Marinara	
FRIED GREEN TOMATOES	12.50
Pork Belly Croutons, Sheep's Milk Feta, Smoked Tomato Caramel	
HOUSE SMOKED SALMON TOAST*	11.50
Arugula, Tomato, Red Onion, Dill Caper Cream Cheese, Sourdough	

C.A.B. BURGER* 9.50

BUILDINGS (50¢ each)

pepper jack ~ aged cheddar ~ goat cheese
applewood bacon ~ caramelized onion ~ poblano
smoked tomato caramel ~ bacon jam

SANDWICHES

choose one side: fries, garden salad, asian slaw, fruit

GARLIC CHICKEN CLUB	11.75
Lettuce, Tomato, Bacon, Pepper Jack, Mayo, Sourdough	
BALSAMIC PORTOBELLO	10.25
Grilled Red Onion, Zucchini, Squash, Roasted Red Pepper, Garden Greens, Hand Pulled Mozzarella, Sourdough	
SHRIMP B.L.T.	14.00
Pepper Jack, Mayo, Sourdough	
TURKEY & AVOCADO	12.25
Buttermilk Dill, Lettuce, Muenster, Bacon Jam, Ciabatta	
FRENCH DIP*	12.75
NY Strip, Fontina & Mozzarella, Horseradish Cream, Ciabatta, Au Jus	

LUNCH ENTREÉS

FRESH TAGLIATELLE SHRIMP PASTA	14.75
Cremini & Oyster Mushrooms, Lemon Caper Cream Sauce, Arugula	
GINGER GLAZED SALMON*	16.75
Garden Greens, Pear, Tomato, Pine Nuts	
GENERAL TSO'S CHICKEN	13.00
Fried Rice, Asian Slaw	
CHIMICHANGA	13.75
Asian Slaw, Pico, Honey Chipotle Salsa	



LUNCH

LUNCH 11AM - 3PM TUESDAY - SATURDAY
DINNER 5PM - 10PM TUESDAY - THURSDAY
DINNER 5PM - 11PM FRIDAY AND SATURDAY

CLOSED SUNDAY AND MONDAY

*** COOKED TO ORDER GROUND BEEF ***

The immediate consumer or purchaser must be 18 years of age or older. The immediate consumer or purchaser must be notified that a possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155° F (68° C).

WEB CruCafe.com [PHONE \(843\) 534-2434](tel:PHONE (843) 534-2434) EMAIL info@CruCafe.com

18 PINCKNEY ST. CHARLESTON, SC 29401