

FIRST

TOMATO GRILLED CHEESE SOUP
CUP 4.5 BOWL 5.5

BUTTERMILK FRIED ALLIGATOR TAIL 14
CHILE GARLIC SAUCE, PICKLED VEGETABLES

PIEROGIES OF TRUFFLED YUKON GOLD & PORCINI 10.5
SHALLOT CONFIT, FRISÉE, LEMON THYME CRÈME FRAÎCHE,
MARSALA REDUCTION

LITTLENECK CLAMS 14.5
ALLIGATOR ANDOUILLE, ABITA AMBER TOMATO BROTH,
PEARL ONIONS, FRESNO CHILE, BLACK GARLIC CROSTINI

FRIED GREEN TOMATOES 9.5
JALAPEÑO DATE JAM, COCONUT BACON, CURRIED VEGAN CREMA

CRAB CAKES 13.5
AVOCADO, KALAMATA, FRIED FENNEL, BACON AIOLI,
HEIRLOOM TOMATO PICO DE GALLO

BAKED GOAT CHEESE 9.5
PUTTANESCA, GARLIC CIABATTA

CALAMARI 12
POMME FRITES, BELL PEPPER CELERY RADISH SLAW,
FRISÉE, SPICY CZR

CONFIT CHICKEN WINGS 11
HOT, KOREAN, BBQ OR SPICY CZR

STEAK SKEWERS 11
CHIMICHURRI, MANCHEGO FONDUE *

CHARCUTERIE BOARD SMALL 10 LARGE 17
HOUSE MADE PICKLES, MUSTARD, CRISPY BREAD

FINE CHEESE BOARD SMALL 11 LARGE 17
HOUSE FIG JAM, ASSORTED CRACKERS

NEXT

ROASTED RED & YELLOW BEETS 11.5
ARUGULA, QUESO FRESCO, SHAVED PEARS, SUNFLOWER SEEDS,
CHERRY GOLDEN BALSAMIC VINAIGRETTE

KUMATO TOMATO 9.5
WATERMELON, BLACK ONION MARMALADE, PETIT BASQUE CHEESE,
BABY GREENS, RED WINE REDUCTION, CITRUS FENNEL OIL

CZR 9.5
BABY ROMAINE, MANCHEGO, LEMON BASIL
CROUTONS, ANCHOVY, FRICO, WHITE TRUFFLE

BABY ICEBERG WEDGE 9
SMOKED BLUE CHEESE, SOFT-BOILED EGG, PICKLED RED ONION,
CHERRY TOMATO, CRISPY PROSCIUTTO, BRIOCHE CROUTONS,
GARLIC SHERRY VINAIGRETTE

ADD: STEAK 7 TUNA 8 SHRIMP 7 CHICKEN 5 SALMON 10

EAT

SO ON

RED BREAST HALF CHICKEN 21
BEER & TABASCO BRINED, SWEET POTATO CORN PUDDING,
ROASTED CHICKEN LEMON THYME JUS

PAN ROASTED FILET OF BEEF 32
PARMESAN & OREGANO CRUST, WHITE BEAN PUREE, BROCCOLINI,
CHIANTI EGGPLANT RAGOUT*

WHITE PIZZA 15
CALABRIAN SAUSAGE, ARUGULA, ROASTED GARLIC BUTTER, RICOTTA, PARMESAN,
CARAMELIZED ONION

PAN ROASTED SALMON 22
BLACK QUINOA, CORN, AVOCADO, BLOOD ORANGE BUTTER SAUCE*

SMOKED GOUDA MAC & CHEESE 17
BLACKENED CHICKEN, ROASTED GARLIC BUTTER, SRIRACHA

STRIP STEAK 27
BOURSIN WHIPPED POTATOES, PORCINI PEARL ONION VEAL GLACE*

WALLEYE 25
CLAMS, PORK BELLY, CHICK PEAS, FENNEL,
LOBSTER SAFFRON TOMATO BROTH

ROASTED SWEET POTATOES 16
PARSNIPS, CURRY PEANUT SATAY, COCONUT RICE, PICKLED PEANUTS

SESAME CRUSTED AHI TUNA 28
WASABI MASHED POTATOES, MISO BUTTERSCOTCH SAUCE*

TURMERIC CRUSTED PORK TENDERLOIN 25
BROWN RICE, LENTILS, CRISPY ONIONS, PICKLED TURNIPS,
CINNAMON CHUTNEY*

CHICKEN & WAFFLES 14
BUTTERMILK FRIED CHICKEN, CINNAMON SAGE WAFFLE, TRIPLE HOT SAUCE,
VANILLA INFUSED SYRUP, BOURBON BUTTER

COFFEE & SUGAR BRAISED BRISKET 26
BACON SCALLION MASCARPONE GRITS, PEACH HABAÑERO BBQ

SCALLOPS 30
KIMCHI POTATO PUREE, PORK BELLY, FRIED EGG, PICKLED WATERMELON RIND,
BAY LEAF BUTTER

ADD: SCALLOP 5 ASPARAGUS 3 MUSHROOMS 1

SO FORTH

BANH-MI 12.5

VIETNAMESE MARINATED FLANK STEAK, PICKLED VEGETABLES,
CILANTRO, FRIED EGG, TOGARASHI BLACK TRUFFLE AIOLI

FRIED EGGPLANT 11

PUTTANESCA, FENNEL, ARUGULA, ASIAGO, CIABATTA

VEGAN IMPOSSIBLE BURGER 13.5

PETTIT BASQUE CHEESE, BLACK GARLIC VEGAN AIOLI,
FRIED ONIONS, EGGLESS BUN

DUCK CONFIT 11

MANCHEGO, FIG JAM, ARUGULA, DIJON, CIABATTA

CORNFLAKE CRUSTED CHICKEN 10.5

MANCHEGO, CARAMELIZED ONION, CAROLINA MUSTARD BBQ,
SMOKED PAPRIKA AIOLI, SOURDOUGH

PULLED PORK 9.5

ROOT BEER BRAISED, SMOKED MOZZ, CREAMY NAPA SLAW,
PRETZEL BUN

BLACKENED HADDOCK PO' BOY 13

CHERRY PEPPER LIME REMOULADE, FRIED CRAWFISH

MARINATED STEAK WRAP 10.5

BACON, CHIHUAHUA CHEESE, SUNDRIED TOMATO AIOLI

MUFFALETTA 10

SALAMI, PASTRAMI, CAPICOLA, SMOKED MOZZARELLA,
TAPENADE, ITALIAN AIOLI

BLACK ANGUS BURGER 12.5

CRISPY ONIONS, BLACK GARLIC AIOLI, BRIOCHE BUN*

BLT 12

PICKLED GREEN TOMATO, PINEAPPLE HABAÑERO JAM, FRISÉE,
CRAB, WHITE CHEDDAR

FRIED COD 11.5

POTATO CRUSTED, CHERRY PEPPER RELISH, WHITE CHEDDAR,
MALT VINEGAR AIOLI

PORK SCHNITZEL 10.5

PEAR & GREEN CABBAGE SLAW, GRUYÈRE, FRIED EGG,
CALABRIAN CHILE AIOLI, RYE BREAD

SUBSTITUTE FOR CHIPS

FRIES – HOUSE VEG – CUP OF SOUP – HOUSE SALAD 2

SWEET POTATO FRIES — BOWL OF SOUP 3
ONION RINGS – ANY ENTRÉE STARCH – ASPARAGUS

TRUFFLE FRIES 3.5

LAST

BLUEBERRY ALMOND CHEWY GRANOLA TRIFLE 8

RICOTTA CHANTILLY, BASIL SUGAR, FRESH BERRIES

BOURBON BUTTERSCOTCH BLONDIE 8.5

CHOCOLATE DIPPED CINDER TOFFEE, CHILL BOURBON VANILLA ICE CREAM

FLOURLESS CHOCOLATE CHILE CAKE 8

COCONUT CHANTILLY CREAM, JALAPEÑO PEANUT BRITTLE

CHEESE CAKE OF THE MOMENT 8

COOKIE DOUGH STUFFED FRENCH TOAST

SNICKER DOODLE STUFFING, VANILLA BEAN ICE CREAM,
ESPRESSO CRÈME ANGLAISE

FULL 8.5 HALF 5

CHILL TRIO OF SORBET 5

CHILL ICE CREAM OF THE MOMENT

ONE SCOOP 3 TWO SCOOPS 5

Carryout is Always Available. Call 330.253.1234 or Visit eatdrinkcrave.com

57 East Market Street, Akron OH 44308

CHEF/OWNER: AARON HERVEY

CHEF: JEFF KUCKO

GENERAL MANAGER: CHUCK BAKER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness. Please inform your server of any food allergens or sensitivities.

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