


CRIBBS KITCHEN




SNACKS & STARTERS

SQUIRREL NUTS RJ Rockers Brown Eyed Squirrel S.C. boiled peanuts, cajun dust 	\$4
STUFFED FRIED GREEN TOMATOES Pimento cheese, roasted peppers, bacon, arugula, truffle vinaigrette	\$8
PORK & COLLARD GREEN EGGROLLS Blackeye pea hummus, Steven's green tomato chow chow	\$10
PORK BELLY WONTONS Sweet chili glaze, wasabi drizzle, cucumber carrot slaw	\$5.5
PIMENTO CHEESE FRITTERS Crispy, cheesy, tomato jam	\$4.5
I'LL HAVE THE DIP Fire roasted corn, house roasted peppers, blended cheeses, tortilla chips	\$6
BUTTERMILK FRIED CALAMARI Wasabi aioli, sweet soy glaze	\$12
SOUTHERN FRIED SUSHI ROLL Applewood smoked bacon, crawfish, pimento cheese	\$8 / \$14
SMOKED TOMATO SOUP Pesto mozzarella crouton, EVOO	\$6
CORN CHOWDER Applewood smoked bacon, chives, tomato jam	\$6
WARMED BREAD PLATE Warmed focaccia, jalapeño relish, tomato jam, local honey, goat cheese	\$11

LETTUCE

Dressing served on the side by request

HOUSE SALAD Mixed greens, pickled red onions, craisins, applewood smoked bacon, goat cheese, tart apples, white balsamic vinaigrette	\$5.5	\$8.5
CLASSIC WEDGE Iceberg, blue cheese crumbles, applewood smoked bacon, cherry tomatoes, shaved red onions, house buttermilk dressing	\$5	\$8.5
ASIAN NOODLE Shaved romaine heart, crispy wonton strips, red peppers, carrots, red onion, cucumber, green onion, broccoli, cashews, cilantro lime vinaigrette	\$5.5	\$8
PEAR Mixed greens, caramelized Asian pears, house roasted peppers, pickled red onions, candied pecans, goat cheese, tarragon vinaigrette	\$5	\$9
SEASONAL BERRY SALAD Mixed greens, arugula, fresh berries, toasted almonds, feta cheese, white balsamic vinaigrette	\$6	\$9
SOUTHWESTERN Shaved romaine, roasted corn avocado relish, house roasted peppers, tomatoes, marinated black beans, chihuahua cheese, chipotle ranch, crispy tortilla strips	\$5.5	\$9

add-ons  + \$3.5  + \$5.5  + \$5  + \$3

TOASTED & WRAPPED



All served with ZAPPS potato chips or a sub-able side at no additional cost

FLIPPED GRILLED CHEESE Pimento cheese, fried green tomatoes, garlic butter flipped ciabatta	\$7.5
FORGET ABOUT IT Grilled marinated shaved chicken breast, house roasted peppers, melted mozzarella, roasted garlic pesto spread, sourdough	\$9
DENNIS RODMAN Pulled pork shoulder, Korean BBQ sauce, cabbage carrot slaw, fresh bun 	\$8
BUENA VISTA Shaved chicken, shaved ham, applewood smoked bacon, sweet pickles, Swiss cheese, RJ Rockers Stout mustard, fresh bun	\$9.5
GRILLED VEGETARIAN Thinly shaved grilled eggplant and zucchini, roasted tomato kalamata olive tapenade, goat cheese, feta cheese, roasted garlic pesto, basil leaves, sourdough	\$7.5
DANIEL MORGAN Roast beef, bacon, Swiss cheese, caramelized onions, horseradish sauce, sourdough	\$10
GRILLED SALMON B.L.T Citrus dill dressing, iceberg lettuce, tomatoes, applewood smoked bacon, fresh bun	\$12
EL GUAPO Shaved turkey, guacamole, house roasted peppers, shaved lettuce, applewood smoked bacon, pepper jack cheese, flour tortilla	\$9.5
JAL-AP-EN-YO CHICKEN WRAP Jalapeño straws, shaved chicken, cheddar, bacon, mixed greens, tomato, chipotle ranch, flour tortilla	\$9.5
CLASSIC REUBEN Shaved corned beef, sauerkraut, thousand island, swiss cheese, rye bread	\$9
CRIBBS CHICKEN SALAD Pulled chicken, goat cheese, onion, celery, bacon, craisens, lettuce, tomato, sourdough	\$9
SPARTANBIRD Shaved turkey, avocado, tomato, swiss cheese, honey mustard, ciabatta	\$9
SPRING STREET Shaved chicken, applewood smoked bacon, roasted tomato, caramelized onion, pesto, swiss cheese, ciabatta	\$9
TURKEY SOUTHWESTERN shaved turkey, roasted corn, avocado, applewood smoked bacon, cheddar, lettuce, tomato, chipotle ranch, flour tortilla	\$9
BUFFALO CHICKEN Shaved chicken, blue cheese crumbles, applewood smoked bacon, lettuce, tomato, spicy buffalo sauce, flour tortilla	\$9

THICKBURGERS & FRIES

Served with parmesan fries or a sub-able side at no additional cost

	You choose			
CRIBB STYLE Goopy American cheese, house made mustard, pickles, onions, lettuce, tomatoes, mayo	\$9	\$8	\$7.5	
STELLA BLUE Thick cut grilled onions, applewood smoked bacon, blue cheese crumbles, tomatoes, arugula, truffle vinaigrette	\$12	\$10	\$9	
MR. FUN GUY Chopped grilled mushrooms, Swiss cheese, applewood smoked bacon, lettuce, tomatoes, mayo	\$11	\$10	\$8.5	
DIRTY CUBAN <i>2014 Cribb's Burger Cook Off Winner</i> Pepper jack cheese, pulled pork, chimichurri, Eastern N.C. BBQ sauce, grilled ciabatta	\$11	\$9	\$8	
DEEP SOUTH House roasted pepper & pimento cheese stuffed fried green tomatoes	\$11	\$8.5	\$8	
MISSING LINK Jalapeño relish, pimento cheese, applewood smoked bacon, cannonball bbq sauce, lettuce, tomato, mayo	\$12	\$10	\$9	
MOROCCAN Lamb, cucumber tzatziki, goat cheese, spicy cilantro pesto, lettuce, tomato, mayo	\$12	\$7.5	\$7	
JAMIEPOO Frizzled onions, applewood smoked bacon, pepperjack cheese, cannon ball bbq sauce, lettuce, tomato, mayo	\$11	\$8.5	\$8	

 + \$1.5  + \$2

SUB-ABLE SIDES

a la carte pricing

SMALL GARDEN SALAD	\$3	SMOKEY POTATO SALAD	\$2.5
COLD CUCUMBERS WITH DILL	\$3	CABBAGE CARROT SLAW	\$2.5
MARKET MELON What looks good, grapefruit gastrique, smoked salt	\$3	PARMESAN FRIES	\$2
		SWEET FRIES	\$2
		ZAPPS POTATO CHIPS	\$9.9

ENTRÉES

All entrées served with house or caesar salad Available after 5:00 pm

C.K. FRIED CHICKEN Gravy hole potatoes, braised collards, drop biscuit, honey drizzle	\$12
SHRIMP & GRITS Down south Andouille gravy, Adluh Farms stone ground grits, grilled asparagus	\$20
DAILY VEGGIES Fresh local flavor	MKT
WEEKLY WHITE FISH S.C. / N.C. coastal white fish, Adluh Farms stone ground grits, charred corn, tomato relish, baby green beans, citrus white wine pan sauce	MKT
SON OF A PEACH BRINED PORK TENDERLOIN Son of a Peach gastrique, Adluh Farms stone ground grits, crispy sweet potato	\$21
BLEU CHEESE CRUSTED RIBEYE Garlicky mashed potatoes, shiitake mushroom pan sauce, haricot vert and baby radish sauté	\$24
N.C. TROUT Smoked bacon and truffle vinaigrette tossed brussels sprouts, red quinoa, house roasted peppers beurre blanc 	\$19
CASHEW CRUSTED SALMON Shoestring vegetables, charred broccoli, mung bean sprouts, shiitake mushrooms, Thai coconut curry broth, basmati rice	\$22
WHAT THE DUCK Pan seared duck breast and duck leg confit, Adluh Farms stone ground grits, wilted baby spinach, orange Grand Marnier glaze	\$23

TABLE SHARES

GRILLED CHILLED ASPARAGUS Truffle vinaigrette, crispy shallots	\$3.5
MAC N CHEESE Pimento cheese, applewood smoked bacon, pecan crumbs	\$5
SKILLET ROASTED MUSHROOMS Shiitake blend, garlic, EVOO, goat cheese, arugula pesto, focaccia	\$5

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)

CRIBBS KITCHEN

SPECIALTY COCKTAILS

All of our house cocktails are carefully handcrafted and unique to Cribb's kitchen. We only use fresh herbs, juices, and syrups along with our own house infused liquors. Please be patient. It's worth the wait!

CITRUS THAI Grapefruit and lemongrass infused vodka, house made lemonade	\$7
CAT'S MEOW Honeysuckle vodka, fresh lime, prosecco, honey drizzle	\$8
MOSCOW MULE Russian Standard vodka, fresh lime, simple syrup, Barret's ginger beer	\$8
SHOO-FLY PUNCH Ginger-peach infused bourbon, ginger simple syrup, Blenheim ginger ale	\$8
SOUTHERN GENTLEMAN Toasted pecan and tea infused bourbon, house made lemonade	\$8
WHAT'S THAT Bloody mary infused vodka, zing zang, antipasto skewer, parmesan crisp, bacon	\$9
MORA PICANTE Roasted jalapeno and blackberry infused tequila, fresh blackberries, fresh juices	\$9
ISLANDER Coconut infused rum, cilantro-lime soda water, pineapple juice	\$9
SUMMER SPRITZER Raspberry melon infused vodka, cucumber simple syrup, tonic water	\$9

Ask your server about our seasonal moonshine

DRAFT BEER

LOCAL SC SEASONAL BREW	\$4.5
KÖNIG LUDWIG 5% Germany	\$4.5
WOODCHUCK HARD CIDER 5% Vermont	\$4.5
STELLA ARTOIS 5% Belgium	\$4.5
BELL'S TWO HEARTED ALE 7% Michigan	\$4.5
RJR PALE ALE 6% Next Door	\$4.5
RJR LIGHT ROCK 4.5% Next Door	\$4.5
RJR BROWN EYED SQUIRREL 5.6% Next Door	\$4.5
RJR SEASONAL Next Door	\$4.5
SIERRA NEVADA SEASONAL Chico CA	\$4.5

Ask your server about our always rotating locally brewed seasonals



BEER FLIGHT

Pick Any 6 Drafts \$13

GROWLERS

Growler and Fill \$17
Growler Refill \$12



CAN BEER

WESTBROOK ONE CLAW RYE PALE ALE 6% 88	\$3.5
Rye pale, made malted rye, hop varieties	
WESTBROOK WHITE THAI 5% 85	\$3.5
Lemon grass, ginger root, citrus, Sorchi ace hops	
WESTBROOK GOSE 4% 93	\$3.5
(pronounced "Gose-uh"), Traditional German-style, corriander, salt, sour	
HARPOON IPA 5.9% 82	\$3.5
Classic English style, floral, citrus nose, caramel color	
SIERRA NEVADA PALE ALE 5.6% 91	\$3.5
Cascade Hops, grapefruit, spice	
DALE'S PALE ALE 6.5% 88	\$3.5
Citrusy, floral, hops to the finish	
GUINNESS 4.2% 79	\$4.5

BOTTLE BEER

YUENGLING 4.4% Pottsville, PA	\$3.5
MICHELOB ULTRA 4.2% St. Louis, MO	\$3.5
BUD LIGHT 4.2% St. Louis, MO	\$3.5
MILLER LITE 4.17% Milwaukee, WI	\$3.5
COORS LIGHT 4.2% Golden, CO	\$3.5
BUDWEISER 5% St. Louis, MO	\$3.5
BOTTLE TREE BLONDE 5% Tryon, NC	\$3.5
DOS EQUIS 4.3% Mexico	\$4
CORONA 4.6% Mexico	\$4
CORONA LIGHT 4.1% Mexico	\$4
SAM ADAMS SEASONAL Boston MA	\$4
BLUE MOON 5.40% Golden, CO	\$4
HEINEKEN 5% Netherlands	\$4
HIGHLAND GAELIC ALE 5.8% Asheville, NC	\$4.5
HE'BREW GENESIS ALE 5.6% Clifton Park, NY	\$4.5
DOGFISH HEAD 90 MIN IPA 9% Milton, DE	\$6
LINDEMANS FRAMBOISE 2.5% Belgium	\$8

WHITE WINES

BUBBLES

Mashico Prosecco, Italia 7 / 26
Veuve Du Vernay, France 7 / 26
J Roget Sparkling Wine 6 / 20

CHARDONNAY

Riebeek Cellars 2012, South Africa 7 / 26
Joseph Drouhin La Foret 2012, Bourgogne 10 / 32

PINOT GRIGIO

Stella 2012, Italia 7 / 26

SAUVIGNON BLANC

La Laurie 2011, France 7 / 26
WhiteHaven, New Zealand 10 / 32

RIESLING

Peter Mertes 2012, Germany 7 / 26
Josephine 2011, Germany 32

BLENDS

Uby 2012, France 26



RED WINES

PINOT NOIR

Black Ridge Private Stock, Lodi 7 / 26
Schug 2011, Sonoma 10 / 32
Vignette 2010, Willamette Valley 54

MERLOT

La Terre 2012, California 7 / 26
Pennywise 2011, California 36

CABERNET SAUVIGNON

Hidden Crush 2012, Central Coast 7 / 26
Peirano Estate 2012, Lodi 10 / 32
Silver Palm 2011, North Coast 50

MALBEC

Reunion 2012, Mendoza 8 / 28
Don Miguel Gascon Malbec 36

BLENDS

Scaia 2011, Italy 34
Alias, California 7 / 26



LIQUORS

VODKA

Smirnoff \$5
Absolut \$6
Tito's \$7
Cat Head \$7
Stoli \$7
Russian Standard \$7
Ketel One \$8
Ketel One Citron \$8
Grey Goose \$9
Belvedere \$9

RUM

Bacardi \$5
Captain Morgan \$6
Malibu \$6
Mount Gay \$7
Myer's Dark Rum \$7
Brugal \$8

SCOTCH

Dewars \$5
Bushmills \$6
Glenlivet \$8
Johnny Walker Black \$8
Macallan 12 year \$9
Johnny Walker Blue \$35

WHISKEY

Jack Daniels \$5
Seagram's V0 \$6
Canadian Club \$6
Fireball \$6
Seagram's 7 \$7
Crown Royal \$7
Jameson \$7
Gentleman Jack \$9

BOURBON

Jim Beam \$5
Makers Mark \$7
Bulleit \$7
Woodford Reserve \$8
Knob Creek \$9

GIN

Tanqueray \$5
Beefeater \$7
Bombay Sapphire \$8
Bombay Sapphire East \$8
Hendricks \$10

TEQUILA

Jose Cuervo \$5
Patron Silver \$9
Don Julio Resposado \$9

OTHER

Bailey's Irish Creme \$6
Kahlua \$6
Frangelico \$6
Rumchata \$6
St. Germaine \$6
Drambuie \$6
Disarrono \$7
Cointreau \$7
Grand Marnier \$8

POP, TEA & COFFEE

COKE

\$2.9

DIET COKE

COKE ZERO

SPRITE

DR PEPPER

DIET DR PEPPER

SWEET TEA & UNSWEET TEA

\$2.9

AMERICAN SELECT COFFEE

Regular and Decaf

\$3

HOUSEMADE LEMONADE

\$3.2

ARNOLD PALMER

\$3.5