

CRUMMS

ON CENTRAL

\$5.00 STARTERS

- Fried Kalamata Olives
- Bruchetta
- Lemon Hummus
- Olive Tapanade
- Deviled Eggs (6)

\$7.00 STARTERS

- Fried Ricotta Ravioli with marinara sauce
- Portabella Fries with Crummy sauce
- Fried Calamari
- Crummy Shrimp - 6 fried shrimp tossed in a Basil Aioli
- Tuna Wontons
- Crab Cakes (4) with Georgia slaw and remoulade sauce
- Chipotle hot chicken wings
- Bacon wrapped seafood stuffed mushrooms
- Oysters (when available) Market Price

\$5 SOUP

- New England Clam Chowder
- Soup of the Day

\$5 SALAD

- Crum's Wedge - Dressings: Bleu Cheese, Ranch or Dijon Vinagrette
- Classic Caesar
- Fresh Herb Insalata - Greek salad with fresh herbs and pine nuts



\$17.00 ENTREES

Organic Chicken - 9 oz. Organic chicken breast marinated in parsley pesto and lemon, served with green beans and squash casserole.

Chicken Florentine - A pan fried schnitzel of chicken smothered with spinach and Gruyere cheese. Served over mashed potatoes with a side of brocolli.

Smoke Scented Salmon - 7 oz. salmon steak; smoked, then pan seared and served over rice with a side of asparagus.

Meatloaf - Veal, Pork & Beef meatloaf served over mashed potatoes with a side of green beans.

\$19.00 ENTREES

Pesto Shrimp Stuffed Catfish - Baked catfish topped with a pesto and shrimp stuffing, drizzled with a shallot beurre blanc sauce. Served on a bed of wild rice with a side of collard greens.

Baked North Georgia Trout - Boneless trout topped with fried oysters & drizzled with a Bernaise sauce. Served over rice with a side of asparagus.

Shrimp and Grits - A Southern Classic, cream style, with forest mushrooms. Served with a side of brocolli.

Pork Loin Chop - Grilled and served with four cheese macaroni and cheese and collards.

\$21.00 ENTREES

Pork Osso Boco - 12 oz. slow braised pork shank served on a bed of mashed potatoes with braised vegetables.

Fried Quail - Two fried quail served over pepper cheese grits with a side of brocolli.

Oriental Tuna - Sashimi grade tuna loin with a cilantro jalapeno, bread crumb, pan seared and served over grits with a coconut soy reduction.

Crumrine Market Steak - Cut of the day, served with mashed potatoes and asparagus.

CONSUMPTION OF RAW OR UNCOOKED FOODS MAYBE HARMFUL OR FATAL

BREAD AVAILABLE UPON REQUEST

