

Crawford's

S O C I A L

SHARE + SOCIALIZE

DATES L' AVEC

chorizo • harissa • ricotta salata
12

ROASTED VEGETABLE MEZZA

root vegetable • marinated olives
toasted lavash • dips
12

CRAB CAKE

jumbo lump crab • lemon remoulade
12

CRISPY SHRIMP

spicy honey aioli • frisée
candied walnuts
12

COLD SMOKED PORK RIBS

barbecue sauce • chives
12

SPICY MEATBALLS

calabrian tomato sauce • parsley
aged parmesan
14

FILET SLIDERS

maitre d butter • sesame bun
12

LOLLIPOP WINGS

sweet chili sauce • herbs
sesame seeds
16

ROMAN STYLE PIZZA

MARGHERITA

fresh tomato • basil • mozzarella
18

IMPORTED PEPPERONI

salumi • mozzarella
aged parmesan
18

MUSHROOM & SAUSAGE

shaved fennel • arugula
mozzarella
18

CHEF'S SEASONAL

see your server for today's
seasonal selections
18

ZUCCHINI CHIPS

tzatziki • sumac • parsley
12

BRUSSEL SPROUTS

kaffir chili-lime agro dolce
garden herbs
12

TRUFFLE FRIES

truffle oil • parsley • parmesan
reg. 6 / full 12

SAUTÉED BROCCOLINI

sherry lemon vinaigrette
toasted pine nuts
reg. 6 / full 12

CHARRED CAULIFLOWER

ahi yogurt • toasted almond
fried shallot
reg. 6 / full 12

MACARONI GRATIN

campanelle pasta • béchamel
12

PICKLED COLESLAW

cabbage • carrot • red onion
radish • ginger dressing
reg. 6 / full 12

CENTRAL COAST KALE SALAD

bulgur • aged pecorino • mint
lemon vinaigrette
12

HALSTED SALAD

green and red leaf lettuce
lemon vinaigrette
reg. 6 / full 12

HAND TORN CAESAR SALAD

romaine hearts • red onion
buttered crouton crumble
12

CHILLED

HAMACHI CRUDO

chili fresno • fried caper
cilantro
12

TUNA AVOCADO

tuna • avocado
ponzu
12

CEVICHE

jalapeño • grapefruit
radish • lime
12

SALMON POKÉ

description description
description
12

TO SHARE OR NOT TO SHARE

PAN SEARED SALMON squid ink couscous smoked pea puree	12
TABLETOP TACOS carnitas style pork • salsa • corn tortilla	12
VERDURE PASTA linguini • seasonal vegetables garlic-wine sauce	12
PRIME SKIRT STEAK maitre d butter • chimichurri	12
THE CRAWFORD BURGER american cheese • house pickles onion • garlic aioli	12
SEARED SCALLOPS parsnip purée • pickled cherry tomato • caviar	12
COASTAL CHICKEN lemon beurré blanc • fried parsley charred lemon	12

SAVE ROOM

BREAD PUDDING	12
KEY LIME PIE	12
CRÈME BRÛLÉE	12
HOUSE ICE CREAM	12

DINNER PARTY

Enjoy a multi-course meal for the table, served family style. 65 per person

House Skillet Bread + Roasted Vegetable Mezze + Choice of One Pizza + Three Share + Socialize Items

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