



as seen on



BREAKFAST

served between 8a - 10:30a

GERMAN Pancake

\$8.00

an old world experience and one of our families favorites! puffy, golden brown and served with powdered sugar and lemon wedge - mouthwatering! PLEASE allow 20-25 minutes cook time. served with side of the day. substitute seasonal fruit, add \$1.00

BREAKFAST Sandwiches

all served open-faced with local farm fresh eggs on toasted flax wheat with side of the day. substitute seasonal fruit, add \$1.00 substitute egg whites, add \$.75

bellevue

\$9.00

two eggs, bacon, swiss, tomato

east nashville

\$9.75

two eggs, avocado, bacon, bonnie blue goat cheese w/ a wedge of lime

belle meade

\$9.00

two eggs, sliced tomato, mozzarella, pesto

leiper's fork

\$9.75

two eggs, tennessee country ham, smoked gouda, sausage gravy

FRENCH Joast

all served with maple syrup and side of the day. substitute seasonal fruit, add \$1.00 substitute egg whites, add \$.75

razzmatazz

\$8.75

bonnie blue goat cheese, house made raspberry preserves

valentine

\$8.00

brie, sliced strawberries, nutella

praline banana

\$8.00

sliced bananas, praline sauce, toasted pecans

traditional

\$7.50

served w/ pure maple syrup

sides

toast (2)	1.50	bacon	3.00
bagel	1.75	english muffin	1.75
yogurt	1.75	fresh fruit	2.00
side of day	2.00	add cheese	1.00
jelly	.50	goat cheese	2.00

2 egg plate

\$7.00

two eggs, two pieces toast, and side of the day.

LUNCH

served between 11:00a - 3p

WHISTLE Wetters

vanilla bean lemonade	\$2.50
fruit tea	\$2.50
unsweetened tea	\$1.75
coke, sprite, diet coke	\$1.75
local roasted coffee	\$2.00
hot cocoa	\$2.50
art of tea	\$3.00
(see flavor menu)	
orange juice	\$2.25

ESPRESSO bar

hand crafted espresso drinks made to order.
ask server for details.

SCRATCH MADE Soups

soup of the day

some of Chef Lorie's favorites prepared fresh in house.
cup/\$4.50 bowl/\$6.50

charleston she-crab (thurs-sat only)

the BEST in town. (maybe the planet) loads of succulent jumbo lump crab meat, cream, old bay, a lot of love and a little magic. cup/\$6.00 bowl/\$8.00

QUICHE

\$9.00

served w/ side of the day and carrot pineapple muffin, substitute seasonal fruit, add \$1.00

quiche + soup or 1/2 salad

\$11.00

FRESH *Salads*

caesar	\$8.50
romaine, house made dressing, house made croutons, shredded parmesan. half/\$5.50	
dressed avocado	\$9.75
organic greens, sliced avocado, cherubs, red onions, olive oil, lime juice, s&p. half/\$6.50	
citrus + goat cheese	\$10.00
organic spinach, cranberry cinnamon bonnie blue goat cheese, mandarin oranges, candied almonds, house made cranberry orange vinaigrette half/\$6.75	
pear + balsamic	\$9.75
organic greens, sliced pears, spiced pecans, shaved parmesan, house made honey balsamic. half/\$6.50	
harvest	\$10.00
organic spinach, house made sesame vinaigrette, bacon & onion marmalade, blue cheese, toasted pecans, green apple sticks half/\$6.75	
carolina classic	\$9.75
iceberg, hard-boiled eggs, almond slices, tomatoes, house made hot bacon & honey mustard dressing, benton's bacon crumbles half/\$6.50	
chunky avocado	\$7.25
avocado chunks, cherubs, red onions, toasted almonds, olive oil, lime juice, s&p. (no greens) half/\$4.00	

SALAD *add on's*

cup of soup	\$4.00
cup of she crab soup	\$5.50
house made crab cake	sm/\$6.95 lg/\$8.95
grilled/blackened salmon	\$6.95
roasted chicken breast	\$3.50
chicken or tuna salad	\$3.25

SIGNATURE *Scoops*

chicken salad	}	\$5.25
tuna salad		
pimento cheese		

TRIO	{ pick any 3 soup, salad or scoop	— \$11.25

5 CHEESE *Mac-n-Cheese*

sharp cheddar, smoked gouda, bonnie blue goat cheese, pecorino romano, feta, secret seasonings

a la carte	\$5.50
w/ any salad	\$10.00

HOT & COLD *Sandwiches*

chicken salad	\$8.50
roasted chicken breast, seedless red grapes, dried cranberries, celery, red onions, mayo half/\$5.50	
tuna salad	\$8.50
white albacore, green onions, boiled eggs, celery, served with red onion poppyseed dressing half/\$5.50	
pimento cheese	\$8.50
sharp cheddar, pimentos, pepperjack, mayo, spices half/\$5.50	

cold

hippie	\$9.25
avocado, tomato, bell pepper, red onion, cucumber, lettuce, house made green onion remoulade half/\$5.75	

hot

berried bird	\$9.75
turkey, cinnamon cranberry bonnie blue goat cheese, toasted almonds, cranberry orange chutney half/\$6.00	

chicken pesto	\$9.50
roasted chicken, provolone, tomato, pesto aioli half/\$6.00	

luau	\$9.50
black forest ham, brie, grilled pineapple & onion chutney, praline mustard glaze half/\$6.00	

club	\$9.50
turkey, benton's bacon, swiss, lettuce, tomato, house made dijon aioli on country white half/\$6.00	

french dip	\$10.00
angus roast beef, caramelized onions, provolone, house made horseradish aioli, au jus half/\$6.25	

u.g.c.	\$9.25
the ultimate grilled cheese. house made pimento, benton's bacon half/\$5.75	

razzmatazz	\$9.25
provolone, bonnie blue goat cheese, house made raspberry preserves half/\$5.75	

green goddess	\$9.25
provolone, bonnie blue goat cheese, avocado, pesto half/\$5.75	

crab cake	\$13.00
best in town, house made crab cake, lettuce, tomato, red onion, served w/ green onion remoulade	

COMBINATIONS

1/2 sandwich* + soup	+\$3.50
1/2 sandwich + salad	+\$5.00

bowl, add \$2.00, she crab, add \$1.50, (chunky, +\$4.00)

*excludes crab cake sandwich

KIDS Stuff

served w/ kettle chips and drink
substitute seasonal fruit, add \$1.00
substitute lemonade, fruit tea, or milk, add \$1.00

grilled cheese	\$4.50
pb + j	\$4.50
ham + cheese	\$5.50
turkey + cheese	\$5.50
chicken salad	\$5.50
tuna salad	\$5.50

***For Parties of 6+ gratuity of 18% will be added.*

WE Cater

we have an extensive list of options for catering.
please email catering@crumbdelacrumb for more information.

like our space? it's available for parties, showers,
rehearsal dinners, etc.

BULK To Go

chicken salad	1/2 pint — \$6, pint — \$10, quart — \$18
tuna salad	1/2 pint — \$6, pint — \$10, quart — \$18
pimento cheese	1/2 pint — \$5, pint — \$9, quart — \$16
broccoli salad	1/2 pint — \$6, pint — \$10, quart — \$18
cheddar jam	1/2 pint — \$5
scratch made soups	1/2 pint — \$4.50, pint — \$9, quart — \$16
charleston she-crab	1/2 pint — \$6, pint — \$12, quart — \$20
vanilla bean lemonade	gallon — \$12
fruit tea	gallon — \$12

DESSERTS

“stressed is desserts spelled backwards... eat dessert first!”

all desserts are handcrafted in house from scratch.

please visit the dessert case or ask server for today's menu

WE SUPPORT *Local Farmers!*

Bonnie Blue Farms
Green Door Gourmet
Provence Breads
Johnson Honey Farm

Bongo Java Roasting Co.
Benton's Country Ham's
Just Love Coffee Roasters
Jim Proctor Produce



www.crumbdelacrumb.com