



For the Table Serves 4-6

Monkey Bread 24 cinnamon sugar, vanilla custard, berries	Acai Tinx 28 granola, fruit, honey, dark chocolate, coconut flakes
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Starters

Yogurt Bowl 18 fresh berries, granola, honey	Oysters* 24 mignonette, cocktail sauce	Shrimp Cocktail 24 cocktail sauce, lemon zest
Ahi Tuna Tartare* 23 cilantro, jalapeño, jícama avocado, sriracha, crostini	Pigs in a Blanket 16 ketchup, dijon mustard	Calamari 24 flash fried, pickled peppers marinara, horseradish aioli

Salads

Caesar 18 little gem lettuce, croutons, parmesan, garlic anchovy dressing	McCraig 21 english muffin, over easy egg, bacon american cheese, grain aioli, petite salad
Green Goddess 18 creamy tarragon dressing, campari tomato, avocado	French Toast 22 brioche, ricotta, salted almond crumble, whipped maple butter, raspberry sauce
Classic Wedge 18 iceberg, blue cheese crumbles, tomato, chives bacon, blue cheese dressing	Avocado Toast 21 bacon, feta, pickled onion, poached egg everything bagel seasoning
American Chopped 18 mozzarella, corn, cucumbers, tomato garbanzo, italian dressing	Eggs Benedict 23 english muffin, country ham, poached eggs hollandaise, petite salad
Add to Any Salad: chicken 8, shrimp 12, salmon 16	Breakfast Pizza 21 white pizza, prosciutto, arugula, egg, parmesan

Caviar Enhancement: Add a little luxury to your brunch with caviar MP

Signature Entrées

Rigatoni alla Vodka 36 rigatoni, prosciutto, parmesan, peas	Chicken Parmigiana 38 marinara, asiago & mozzarella cheese, spaghetti
Branzino 42 lemon piccata sauce, sautéed spinach	Big Al's Cheeseburger* 26 cheddar, bacon, onion jam, spicy mayo, lettuce pickle, fries

Sides

Parmesan Truffle Fries 12	Mac & Cheese 12	Bacon 8
Jalapeño Creamed Corn 12	Fried Brussels Sprouts 12	Mixed Berries 8

Brunch Cocktails

Blueberry Bellini 16 Bisol jeio prosecco, blueberry puree, lemon flag	Bloody Mary or Maria 20 titos or don fulano, house-made bloody mix
Citrus Veil 18 hendricks gin, italicus bergamot liqueur, lemongrass syrup, meyers lemon juice, egg white	Paloma 16 don fulano blanco, grapefruit, simple, lime himalayan pink salt rim

Welcome to Craig's, we're glad you're here; *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have food allergies or intolerances. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat, fish, and shellfish. We take steps to minimize cross contact, but for your safety, we are unable to guarantee that any of our products are safe for people with severe allergies. We reserve the right to refuse service to anyone. We will process up to 4 credit cards per table. We cannot be responsible for loss or exchange of personal items. There is a slight charge to split items; salads and appetizers are \$3, split entrées are \$6. We have a minimum food charge of \$30 per person to ensure tables are reserved for guests looking to enjoy a complete dining experience. Our corkage fee for all wines is \$50/bottle, two bottles max. Our cake cutting fee is \$5/person.