

# CRAWFORD'S

*Genuine*

10:30 AM - CLOSE

## APPETIZERS

### CRAWFORD'S HUMMUS | 10

*Red Pepper Butter Bean Hummus, Feta, Olive Oil*

### SMOKED TROUT DIP | 17

*Assorted Pickles, Dill, Artisan Flatbread Crackers*

### TUNA TARTARE | 16

*Yuzu Kosho, Cucumber, Sesame, Rice Chips*

### SMOKED CHICKEN WINGS | 16

*Alabama White BBQ Sauce, Aleppo Pepper*

### SHOYU BBQ PORK RIBS | 16

*Chili, Peanuts, Sesame, Cilantro*

### BRUNSWICK STEW | 12 BOWL/6 CUP

*Bacon, Butter Beans, Corn, Cheddar Ashe County Cheddar Biscuits*

## SALADS

*add Crispy Flounder +10 | Grilled Chicken Breast +8*

### WEDGE SALAD | 14

*Little Gem Lettuce, Bacon, Blue Cheese, Tomatoes, Herbs*

### KALE CAESAR SALAD | 14

*Pecorino Romano, Cured Egg, Garlic Bread Crumbs*

## CRAWFORDS GENUINE STORY

Chef Scott Crawford is a longtime leader of the region's culinary scene. Crawford Hospitality, his restaurant group based in Raleigh, operates several award-winning properties including Jolie, Crawford Cookshop, Brodeto, Sous Terre, Crawford Brothers Steakhouse and Crawford and Son, his eponymous flagship that received national recognition in 2024 as James Beard Award Finalist for "Outstanding Hospitality." His leadership has earned many accolades over the years, including five James Beard Award nominations for "Best Chef Southeast." At Crawford's Genuine, experience Crawford's inspired genuine American cuisine with a special spotlight on North Carolina, its small producers, seasonal ingredients and classic dishes. Crawford welcomes you to enjoy a genuinely delicious meal paired with a craft cocktail featuring local spirits or a local draft beer. At Crawford's Genuine, we are pleased to offer an elevated chef-driven experience to those traveling to and from our region.

## HAND HELDS

### SMOKED SALMON TARTINE | 18

*Avocado, Cucumber, Red Onion, Herb Salad*

### CRISPY SHRIMP LETTUCE WRAPS | 14

*Sriracha Mayo, Sesame Slaw, Thai Basil*

### FRIED CHICKEN SANDWICH | 16

*Spicy Buttermilk Ranch, Pickles, Steak Fries*

### CLASSIC SMASH BURGER | 19

*Two Signature Beef Patties, American Cheese, Special Sauce, Sesame Brioche Bun, Steak Fries + Bacon and Onion Jam 22*

### THE GENUINE SMASH BURGER | 23

*Two Signature Beef Patties, Pimento Cheese, Bacon Onion Jam, Sesame Brioche Bun, Steak Fries*

## ENTREES

### MUSHROOM CAVATELLI | 22

*Cavatelli Pasta, Wilted Kale, Pecorino Romano*

### ROASTED HALF CHICKEN | 35

*Creamy Garlic Rice, Baby Carrots, Dijon Mustard Herb Jus, Herbs Crust*

### CRISPY FLOUNDER | 26

*Watercress Pickled Garlic Salad, Lemon Caper Remoulade*

### GRILLED PORK CHOP | 32

*Cheese Grits, Caramelized Onions & Apples, Dijon Mustard Herb Jus*

### BRAISED BEEF SHORT RIB | 31

*Potato Puree, Baby Carrots, Red Wine Demi, Watercress Pickled Garlic Salad*

## DESSERTS

### DARK - CHOCOLATE BUTTERMILK PIE | 15 / HALF 8

*Whipped Peanut Butter, Candied Peanuts*

### WARM BREAD PUDDING | 13 / HALF 7

*Macadamia Crumble, Salted Caramel Ice Cream*

### LEMON-BASIL SORBET | 7

**CRAWFORD'S**

*Genuine*

## COCKTAILS

GENUINE OLD FASHIONED | 18  
*rye, benedictine, angostura, peychaud's*

NINA SIMONE | 15  
*gin, aperol, lemon, bitters, soda*

OAXACAN PARADISE | 18  
*mezcal, rum, orgeat, pineapple, lime*

OTTO PILOT | 15  
*vodka, lime, ginger beer, angostura*

PHONY NEGRONI (NA) | 12

## BOTTLES & CANS

ANGRY ORCHARD CIDER | 7.75

CORONA EXTRA | 7.75

CORONA LIGHT | 7.75

GUINNESS DRAUGHT | 7.75

HEINEKEN | 7.75

MODELO NEGRA | 7.75

TWISTED TEA | 7.75

UPSIDE DAWN (NA) | 7.75

CERVEZA ATLICA COPPER | 7.75

## DRAUGHT BEERS

BOND BROTHERS - NO TURBULENCE - HAZY SESSION IPA | 9

BOND BROTHERS - GUSSENBRAU - GERMAN PILSNER | 9

BOND BROTHERS - LOCAL WEST COAST IPA | 9

TROPHY BREWING - SESSION IPA | 9

## WINE BY THE GLASS

### WHITE

DOMAINE THEVENET ET FILS, CHARDONNAY | 16

LIS NERIS, PINOT GRIGIO | 17

BAYTEN, SAUVIGNON BLANC | 13

### RED

GILLES COPERET MORGON, BEAUJOLAIS | 16

HOLLORAN DUNDEE HILLS, PINOT NOIR | 16

TREDIBERRI, NEBBIOLI | 17

### SPARKLING/ROSE

CHATEAU PIERRE BISE, SPARKLING | 16

LUCIEN REYMOND, SANCERRE ROSE | 18