

STARTERS

DUCK CONFIT EGG ROLLS | 14

Confit Duck | Red Peppers | Cabbage | Korean Aioli

HAMACHI CRUDO | 18

Ponzu Mango Puree | Serrano Pepper | Micro Cilantro

ANGELA'S HOUSE MADE SOURDOUGH FOCACCIA | 14

Finger Dipped Focaccia | Rosemary | Black Lava Sea Salt | Whipped Ricotta | Honeycomb

TRUFFLE FRIES | 12

Duck Fat Fried | Truffle Salt | Parmesan Cloud | Garlic Aioli

BRUSSEL SPROUTS | 13

Sautéed Brussels | Panko Butter | Toasted Pine Nuts | Mint | Preserved Lemon

BEEF TARTARE TABBOULEH | 19

Beef Tenderloin | Tabbouleh Mix | Chili Oil | Fresh Greens | Radicchio

CHARDONNAY DIJON MUSSELS | 22

Tarragon | Chardonnay Dijon Broth | Sourdough Crostini

Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts.

SALADS

Add Chicken 7 | Flat Iron Steak 9 | Shrimp 9 | Salmon 9

KOHLRABI PEAR SALAD | 18

Sliced Kohlrabi | Arugula | Pear | Candied Walnuts | Creamy Parmesan Pear Vinaigrette

ROASTED BEET SALAD | 18

Mixed Greens | Toasted Pepitas | Goat Cheese | Cucumber | Cherry Tomatoes | Lemon Vinaigrette

WEDGE SALAD | 16

Pork Belly | Heirloom Cherry Tomato | Gorgonzola | Cucumber | Chives | Shaved Egg Yolk

CRAVE

KITCHEN / COCKTAILS

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CRAVE KITCHEN & COCKTAILS



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SANDWICHES | BURGERS | BOWLS

BANH MI DUCK CONFIT SANDWICH | 18

Duck Confit | Pickled Carrots | Bean Sprouts | Cilantro | Mint | Cucumber Slaw | Korean Aioli | Baguette

CHICKEN CUTLET | 18

Breaded Chicken Cutlet | Pesto Mayo | Prosciutto | Arugula | Stracciatella | Baguette | Fries

WAGYU CRAVE BURGER | 19

Wagyu Beef | Fried Egg | Bacon Jam | Cheddar | Leaf Lettuce | B&B Pickles | Crispy Onions | Branded Brioche | Fries

TUNA POKE BOWL | 22

Ahi Tuna | Sushi Rice | Cucumber | Edamame | Watermelon Radish | Korean Aioli | Wasabi Powder | Togarashi | Toasted Sesame Seeds | Micro Cilantro

MAINE LOBSTER ROLL | 27

Lobster | Herbed Mayo | Crispy Onions | Chives | Challah Roll | Old Bay Fries

PASTAS

CACIO E PEPE | 19

House Made Fettuccine | Pork Belly | Romano | Black Pepper | Parmesan Cloud | Egg Yolk

BOLOGNESE | 24

House Made Spaghetti | Pork and Beef Bolognese | Stracciatella | Basil

INDULGENCES

"HIT ME" CHOCOLATE CAKE | 12

"Klondike", Salted Caramel Ice Cream, Brownie, Devil's Food Cake

MAINS

TRUFFLE CHAMPAGNE RISOTTO | 24

Wild Mushroom Medley | Asparagus | Champagne Risotto | Parmesan | Truffle Powder

WHOLE BRANZINO | 38

Pan Seared | Fennel Arugula Slaw | Lemon

BRICK CHICKEN | 26

Deboned Half Chicken | Garlic Mashed | Spinach | Gremolata

PRAWNS FRITES | 39

Grilled Giant Tiger Prawns | Lemon Garlic Butter | Old Bay Fries

COCONUT CURRY CLAMS | 28

Coconut Curry Broth | Tarragon | Lemongrass | Fresno Chilis | Chive Oil | Sourdough Crostini | Micro Cilantro

GRILLED PORK CHOP | 39

48 Hour Brine | Garlic Parmesan Risotto Cake | Spinach | Blueberry Bordelaise

SALMON | 29

Celery Root Puree | Grilled Bok Choy | Kumquat | Fennel Cilantro Slaw | Pickled Fresno

FLAT IRON SHAWARMA | 36

Roasted Cherry Tomatoes | Sunchoke Puree | Watercress Slaw

RIBEYE CAP STEAK W COLOSSAL RAVIOLO | 49

8oz Ribeye Cap | House Made Raviolo Filled w Mushroom Cacio e Pepe

PINSAS

PEAR GORGONZOLA | 18

Sliced Pear | Gorgonzola | Candied Walnuts | Arugula Fresh Mozzarella

PESTO PINSA | 17

Pesto | Stracciatella | Overnight Tomatoes | Balsamic Reduction

CHICKEN PINSA | 19

Brie | Artichoke | Fennel | Spinach | Preserved Lemon