



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 Toast

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*

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

## 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		

<b>TRIO</b>	{ 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*

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

cold

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

hot

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

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

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

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

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

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

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

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

<b>crab cake</b>	\$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](mailto: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

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## 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

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## 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](http://www.crumbdelacrumb.com)