



ESTD

COASTAL CRUST

travelers rest, south carolina

2013

ANTIPASTO

WHIPPED RICOTTA	14
house-made with fresh milk, aleppo vinaigrette, marcona almonds served with toasted house focaccia	
BREAD SERVICE	11
house focaccia, olive oil, herbs, balsamic, sicilian sea salt, whipped ricotta	
BRUSSELS SPROUTS	12
pancetta, shallots, sherry vinegar, house hot honey, house focaccia	
POLPETTA AL FORNO	13
house-made meatballs, crushed tomato sauce, mozzarella, basil, house focaccia	
PATATAS BRAVAS	12
crispy fried potatoes, house bravas sauce, black pepper aioli	
MEAT + CHEESE BOARD	19
Levoni salumi, Humboldt Fog goat cheese, manchego, aged provolone, cornichons, fig jam, pistachio, house focaccia	
BURRATA	15
strawberries, blueberries, truffled honey, balsamic, black pepper, house focaccia	

INSALATA

BLUEBERRY & PANCETTA	15
romaine, arugula, blueberries, pancetta, goat cheese, granola, honey dijon vinaigrette	
COASTAL CAESAR*	15
romaine, croutons, freshly shaved parmigiano reggiano	
ARUGULA	16
baby arugula, pesto, balsamic, heirloom tomatoes, cipolini onions, pine nuts, ricotta	

add grilled chicken | 6

PASTA

FETTUCCHINE BOLOGNESE	24
beef & pork ragù, crushed tomato sauce, grana padano, cream, herbs	
GNOCCHI CARBONARA	21
pancetta, sweet corn, black pepper, grana padano, egg yolk, chives	
RIGATONI A LA VODKA	20
tomato, cream, calabrian chili, grana padano, basil	
SHRIMP LINGUINE	24
white wine, baby heirloom tomatoes, garlic, capers, herbs, breadcrumbs	
CHICKEN PARMIGIANA	24
crushed tomato sauce, provolone, mozzarella, basil served with linguine arrabbiata	

WOOD-FIRED PIZZA

house gluten-free crust | 5

sub vegan cheese | 4

CHEESE	15
crushed tomato sauce	
PEPPERONI	16
crushed tomato sauce, fresh mozzarella, big + little cup & char pepperoni	
GRANDMA	17
olive oil, crushed tomato sauce, mozzarella, garlic breadcrumbs, basil	
MUSHROOM BIANCA	17
truffle oil, whipped ricotta, cremini, oyster & shiitake mushroom, garlic breadcrumbs, basil	
MEATBALL RICOTTA	18
crushed tomato sauce, house-made meatballs, whipped ricotta	
SAUSAGE MARINARA	19
mozzarella, sauce on top, fennel sausage, garlic, red onion, castelvetrano olives, basil, breadcrumbs	
FIG & PROSCIUTTO	20
truffle oil, smoked bleu, house hot honey	
TOASTED PISTACHIO & SPECK	21
olive oil, smoked Italian ham, fresh mozzarella, pesto, crushed pistachios	
BBQ CHICKEN	20
smoky BBQ sauce, mozzarella, red onions, pickled jalapeños, chives	
SUPREMO	22
crushed tomato sauce, fresh mozzarella, pepperoni, house sausage, pancetta, red onion, pickled jalapeños	
POLLO VERDE	21
pesto, chicken, red onion, feta, arugula, lemon oil	

KIDS

LINGUINE	11
red sauce, grana padano	
<i>add meatball • 4</i>	
SHELLS & CHEESE	11
alfredo, grana padano	

DOLCI

AFFOGATO	6
espresso over vanilla gelato	
GELATO	5
rotating selection • per scoop	
CANNOLI	10
traditional cannoli cream filling with mini chocolate chips	
CAST IRON COOKIE	12
vanilla gelato, chocolate drizzle	
NIGHTINGALE ICE CREAM SANDWICH	6.5
chocolate, vanilla, cookies & cream	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We proudly use locally sourced ingredients whenever possible, including products from our friends at Naked Pasta.

If you use a credit card, we will charge an additional 2.5% to help offset processing costs. this amount is not more than what we pay in fees. We do not surcharge debit cards.