

Specials Daily



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APPETIZERS & SHARES

Billionaire Bacon Farm raised, thick cut bacon, candied to sweet & spicy perfection. *GF	\$ 9
Housemade Garlic Knots Made fresh daily with garlic, herbs and parmesan. Get 'em while they're hot and fresh!	\$ 9
Honey Truffle Popcorn Chicken Buttermilk fried, drizzled with truffle honey. Served with CRISP dipping sauce.	\$ 14
A Flight of Deviled Eggs Billionaire, Tobiko Caviar, and Pickled. *GF	\$13
Sweet Chili Crisp Fried Tofu Fried tofu tossed in sweet chili sauce, jalapenos, and radishes. *Vegan & GF	\$ 13
Ahi Poke Tartare Avocado-cucumber relish, wasabi mayo, siracha mayo, & wonton chips. *GF option with cucumber chips.	\$ 14

Crispy Pickles Hand-battered crispy fried pickles, served with house buttermilk ranch.	\$9
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The Daily Board Artisanal meats and cheeses, pickles, preserves and other accoutrements. *Meatless option available.	\$24
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SALADS

CRISP Caesar Romaine hearts chopped, house creamy parmesan ceasar dressing, house croutons, Grana Padana, parmesan crisps.	\$ 14
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The South Wedge Crisp iceberg wedge, tomato, green onion, bacon, house buttermilk bleu, topped with crispy onions.	\$ 14
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Grain Bowl Ancient grains, green onion, green apple, butternut squash, cranberries, First Light Chevre, toasted walnuts, house light maple vinaigrette. Add tofu \$4 Add shrimp \$8 Add Grilled Chicken \$6	\$ 14
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SIDES

Daily vegetable	\$7
Sweet Potato Casserole	\$7
Sauteed Kale (Vegan & GF)	\$7
Mac 'n Cheese with Crispy Sous Vide Pork Belly	\$10
Fries (GF)	\$7
Churros	\$7

SANDWICHES, WRAPS & IN-BETWEEN

House Burger Two Angus Reserve Chuck patties, American cheese, housemade pickles, minced onion, CRISP sauce. Served with fries. *Substitute Gluten free bun \$1.50	\$ 16
House Veggie Burger Beyond "beef" patty, American cheese, housemade pickles, minced onion, vegan CRISP sauce. Served with fries. *Substitute Gluten free bun \$1.50	\$ 16
Chicken Fried Sandwich Buttermilk fried chicken breast, served on a sesame seed bun with housemade pickles and CRISP sauce. Served with fries.	\$ 15
Crispy Vegan Burrito Lentils, onions, tomatoes, broccoli, house corn & pepper salsa, creamy hot sauce. Grilled crispy and served with baja slaw and fries. *Vegan	\$ 14
S. Clinton Ave. Fish Tacos Crisp battered or broiled Mahi Mahi, baja slaw, pickled onions, aji verde, drizzled with sour cream. Served with chips and salsa.	\$ 17

ENTREES

Steak and Fries Chef's cut steak, whiskey peppercorn cream sauce, topped with fried onions, served with fries.	Market Price
Duck Confit Sweet potato mash, sauteed kale, roasted beets, cranberry gastrique, goat cheese crumbles, and candied pecans. *GF	\$ 34
Braised Beef and Carrots Fall apart tender in a rich Pinot Noir laced pan sauce, garlic whipped potatoes, seasonal veggies, gremolata.	\$ 26
CRISP's Chicken and Churros Buttermilk fried chicken breast tenders drizzled with house hot honey, Barcelona cinnamon churros.	\$ 21
Skin-on Pan Roasted Salmon Cauliflower puree, sauteed kale, & balsamic fig glaze. *GF	\$ 27
Thai Shrimp over Sticky Rice Green onion, peppers, garlic, sweet chili sauce, sticky rice, cabbage slaw, sesame dressing. Served with sliced cucumbers & tobiko. *GF	\$ 26
Impossible Meat Balls With polenta, red sauce, & cauliflower crumbles. *Vegan	\$ 24
Mushroom Butternut Squash Risotto Truffle oil and cauliflower crumbles. *Vegan & GF	\$ 26

DESSERTS

Please ask your server about our daily desserts.

20% gratuity added for parties of 8 or more
*GF - Gluten Free