

STARTERS

SOUP OF THE DAY	6
HOUSE MEATBALLS	9
<i>Tomato Sauce, Red Wine Gravy, Basil, Pecorino, Garlic Toast</i>	
ARANCINI	8
<i>Fried Risotto Balls, Stuffed with Mozzarella and Fontina, Prosciutto, Tomato Sauce, Parsley, Grana Padano*</i>	
V FLATBREAD	5
<i>Olive Oil, Grana Padano*, Parsley, House Marinara</i>	
HAND CUT FRIES	6
<i>Grana Padano*, Rosemary Aioli* or Ketchup</i>	
GF V WARM CASTELVETRANO OLIVES	5
CHICKEN WINGS (6)	10
<i>CHOICE OF: JAMES ISLAND JERK, KOREAN BBQ (GREEN ONION & SESAME SEEDS), SWEET & SMOKY, OR BUFFALO</i>	
<i>HOT (GRANA PADANO* & BREADCRUMBS)</i>	
<i>Served with: Pickled Vegetables and Choice of Blue Cheese or Ranch Dressing</i>	
ANTIPASTO PLATE	16
<i>Daily Selection of Cured Meats, Cheese, House Pickled Vegetables, Garlic Toast (can be made gluten free on request)</i>	

SALADS

GF BLT	SM 7	LG 9
<i>Bacon, Bibb, Tomato, Cucumber, Pickled Onion, Ranch or Blue Cheese Dressing</i>		
V CAESAR*	SM 7	LG 9
<i>Romaine, Soft Boiled Farm Egg, Croutons, Chive, Grana Padano*</i>		
GF V SHAVED BEET	SM 7	LG 9
<i>Bibb, Arugula, Cucumber, Goat Cheese, Balsamic Vinaigrette*, Candied Pecans, Pickled Onion</i>		
GF V GREENS	SM 7	LG 9
<i>Arugula, Spinach, Romaine, Cucumber, Tomato, Chive, Pecorino</i>		
V KALE BURRATA	12	
<i>Roasted Cauliflower, Kale, Caramelized Onions, Balsamic Glaze, Olive Oil, Garlic Bread Crumbs</i>		
PANZANELLA BURRATA	12	
<i>Daily Selection of Local Produce, House Made Croutons, Burrata, Smoked Salt</i>		
ADD TO YOUR SALAD		
<i>Grilled Chicken Breast or Fried Chicken Breast</i>	5	
<i>Local Shrimp</i>	5	
<i>Salmon</i>	7	
DRESSINGS: <i>Balsamic Vinaigrette*, Blue Cheese, Caesar*, Ranch</i>		

PASTA

SHRIMP SCAMPI	16
<i>Spaghetti, Shrimp, Butter, Lemon, Garlic, Fresh Herbs, Garlic Toast</i>	
SPAGHETTI AND MEATBALLS	15
<i>House Meatballs, Marinara, Grana Padano*, Basil, Garlic Toast. Option without Meatballs</i>	
V MEPKIN ABBEY MUSHROOM CAVATELLI	13
<i>Broccoli, Kale, Caramelized Onions, Ricotta, Red Chili, Pecorino, Olive Oil, Garlic Toast</i>	
BEEF SHORT RIB CAVATELLI	14
<i>Broccoli, Mushrooms, Caramelized Onions, Red Wine Gravy, Grana Padano*, Gremolata, Garlic Toast</i>	
BAKED PASTA	11
<i>Tomato Sauce, Red Wine Gravy, Grana Padano*, Mozzarella, Basil, Garlic Toast</i>	
<i>Add Meatballs</i>	5
<i>Add Fried Chicken</i>	5
LASAGNA	18
<i>House Bolognese, Béchamel, Mozzarella, Grana Padano*, Parsley, Garlic Toast</i>	

SANDWICHES

<i>- Served with Hand Cut Fries with choice of ketchup or rosemary aioli* Substitute Small Salad or Small Soup....2</i>	
CHICKEN PARM	13
<i>Fried Chicken Breast, Tomato Sauce, Mozzarella, Grana Padano*, Basil</i>	
HAM AND CHEESE	12
<i>Three Little Pigs Ham, Provolone Cheese and choice of Mustard: Fig, Dijon, Classic Yellow, or Honey Mustard</i>	
STEAK AND CHEESE	13
<i>Braised Beef, Roasted Red Peppers, Mushrooms, Caramelized Onions, Provolone Cheese, Dijon Mustard, Beef Jus</i>	
V VEGETABLE PANINI	11
<i>Red Peppers, Mushrooms, Caramelized Onions, Arugula, Provolone Cheese, Pecorino, Fig Mustard</i>	

KIDS

RIO BERTOLINI'S 4 CHEESE RAVIOLI, TOMATO SAUCE	6
CHICKEN TENDERS, FRIES, HONEY MUSTARD	6
SMALL PIZZA	6
<i>Cheese or 1 Topping</i>	

SWEETS

TIRAMISU	8
S'MORES WITH TOASTED COCONUT	6
GELATO "FLAVOR OF THE DAY"	
<i>Two Scoops</i> ...	5
<i>Three Scoops</i> ...	7

VEGETARIAN OPTION - V

*CONTAINS UNPASTURIZED EGG



GLUTEN FREE OPTION - GF

CHARLESTON: 1956 B MAYBANK HIGHWAY CHARLESTON, SC 29412 • 843.762.5500

SUMMERVILLE: 1097 NORTH MAIN STREET SUMMERVILLE, SC 29483 • 843.285.8819

CRUSTWOODFIREDPIZZA.COM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGG OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS IN INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.

crust

WOOD FIRED PIZZA

EST. 2013



12" PIZZA

Substitute 10" Gluten Free Crust...3

WITH TOMATO SAUCE

V MARGHERITA 13

Tomato Sauce, Garlic, Fresh Mozzarella, Basil, Olive Oil

PEPPERONI 14

Calabrese Salumi, Tomato Sauce, Fresh Mozzarella

V CLASSIC CHEESE 12

Tomato Sauce, Shredded Mozzarella

PEPPERONI, SAUSAGE, BACON 16

Calabrese Salumi, House Sausage, Crispy Bacon, Tomato Sauce, Fresh Mozzarella

DEL RE 16

Ham, Mushroom, Artichoke, Olive, Tomato Sauce, Fresh Mozzarella, Basil

CRUSTAVORE 17

Bacon, Pepperoni, Meatball, Crispy Prosciutto, House Sausage, Tomato Sauce, Fresh Mozzarella

CHICKEN & BACON 16

Spinach, Sun Dried Tomato, Caramelized Onion, Goat Cheese, Tomato Sauce, Fresh Mozzarella

WITHOUT TOMATO SAUCE

V BUTTERNUT 15

Roasted Squash, Mushroom, Caramelized Onion, Goat Cheese, Fresh Mozzarella, Arugula, Truffle Oil

SAUSAGE, MUSHROOM & BROCCOLI 15

Ricotta, Fresh Mozzarella, Pecorino, Olive Oil

CRUSTACEAN 16

Spicy Shrimp, Crispy Prosciutto, Arugula Pesto, Feta, Fresh Mozzarella, Arugula, Calabrian Chili Oil

V BIANCA 13

Fontina, Fresh Mozzarella, Pecorino, Garlic, Rosemary

V TOMATO GOAT 15

Fresh Tomato, Goat Cheese, Fresh Mozzarella, Pecorino, Red Onion, Garlic, Basil, Olive Oil

"J BIRD" 17

Braised Beef, Red Pepper, Caramelized Onion, Mushroom, Garlic, Blue Cheese, Fresh Mozzarella, Arugula, Balsamic Glaze

V KALE YES! 15

Kale, Mushroom, Caramelized Onion, Garlic, Ricotta, Fresh Mozzarella, Calabrian Chili Oil, Pecorino

CUSTOMIZE

ARTICHOKE • ARUGULA • ARUGULA PESTO • BROCCOLI • BUTTERNUT SQUASH • CARAMELIZED ONION • FARM EGG* • FRESH TOMATO • JALAPEÑO • KALE • MUSHROOM • OLIVE • PEPPERONCINI • RED ONION • RED PEPPER • SPINACH • SUN DRIED TOMATO.....1

FETA • FONTINA • FRESH MOZZARELLA • GOAT CHEESE • RICOTTA • SHREDDED MOZZARELLA • TRUFFLE OIL.....2

ANCHOVY • BACON • CALABRESE SALUMI • CRISPY PROSCIUTTO • PROSCIUTTO ROASTED CHICKEN • SAUSAGE • SHRIMP • SPICY SHRIMP.....3

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SPECIALS

TOMATO BASIL SOUP
croutons, olive oil, grana
\$6

PANZANELLA BURRATA
cucumbers, grape tomatoes, croutons, red onion,
arugula, basil, mint, honey, lemon, & orange oil
\$12
add protein-
grilled chicken, roasted shrimp \$5

FLAT IRON STEAK & GNOCCHI
red pesto, mushrooms, shallots, fresh herbs, red
wine
\$19

ZUCCHINI AND OLIVE PIZZA
mozzarella, feta, zucchini, kalamata olives,
red onion, pecorino, oregano,
and olive oil
\$14

SAUSAGE & PEPPERS PIZZA
red sauce, garlic, mozzarella, sausage, jalapeno,
pepperoncini, red peppers, red onion, grana, basil
\$16

DESSERTS
butter pecan gelato
2 scoops \$3 / 3 scoops \$5

PUMPKIN BREAD PUDDING
candied pecans and whipped mascarpone
\$8

Craft a Flight
Four 4 oz pours
\$8

Crafts On Draft
\$7

WICKED WEED
Pernicious IPA
7.3% :: NC

HOLY CITY
Pluff Mud Porter
5.5% :: SC

SOUTHBOUND
Hop'lin IPA
5 :: GA

GREEN MAN
Extra Strong Bitter
American Amber
5.5% :: NC

BIRDSONG
MexiCali Stout
5.8% :: NC

LOWTIDE BREWING
Gingerly Squeeze
My Lemons Wheat
5.0% :: SC

WINE

SPARKLING

- Avissi Prosecco 8/30
- Poema Cava Brut Rose 8/30
- Villa Rosa Moscato D'Asti 9/34
- Cavicchiali Lambrusco Dolce 8/30

WHITE

- House Danzante Pinot Grigio 6/22
- Fattoria di Vaira Vino Bianco 8/30
- The Seeker Sauvignon Blanc 8/30
- St. Georges Chardonnay 10/38
- Guilhem Rose 8/30
- Villa Matilde Falanghina 12/46
- Vila Nova Vihno Verde 8/30
- Vecchia Torre Vermentino 8/30
- Lugana Ca Maiol Trebbiano 12/46

RED

- House Danzante Tuscan Blend 6/22
- Stephen Vincent Pinot Noir 9/34
- Il Bastardo Sangiovese 8/30
- Lucignano Fiorentini Chianti 8/30
- Bidoli Merlot 8/30
- Maipe Malbec 9/34
- Tormaresca Primitivo 11/42
- Villa Matilde Anglianico 12/46
- Broadside Cabernet 10/38
- Catina Cellaro Luma Nero D'avola 10/38
- Masi Campofiorin Valpolicella 10/38
- Mazzolino Pinot Nero 11/42
- Cantina Zaccagnini Montepulciano D'Abruzzo 12/46
- Peirano "The Other" Red Blend 10/38

SANGRIA (Made In House)

- Choice of Red or White Peach 6 / 20

BEER

DOMESTICS & OLD FAITHFULS

- Bud Light
- Budweiser
- Buzz H2O Watermelon Spiked Water
- Coors Light
- Corona Extra
- Michelob Ultra
- Miller Light
- Pabst Blue Ribbon*
- Peroni
- St. Pauli Girl (Non-Alcoholic)
- Stella Artois
- White Claw Mango
- Yuengling

REGIONAL

- Bold Rock Hard Carolina Cider
- Southbound Mountain Jam Lager
- Common House White Point Lager
- Wicked Weed Uncle Rick's Pils
- Coast Kolsch
- Common House Wise One Hefeweizen
- Freehouse Folly's Pride Organic Blonde
- Catawba White Zombie White Ale
- Edmunds Oast Something Cold Pale*
- Revelry Poke the Bear Pale Ale
- Freehouse Basic Beaches Blackberry Sour*
- Westbrook Gose
- Edmunds Oast Bound By Time IPA*
- Bells Two Hearted IPA
- Coast Hop Art IPA
- Freehouse Green Door Organic IPA
- Westbrook Two Claw Rye IPA
- Sycamore Mountain Candy IPA*
- Holy City Pluff Mud Porter
- Hi-Wire Bed O' Nails Brown Ale

* 16 oz