

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 • CAMELIZED 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

PANZANELLA BURRATA

*cucumbers, grape tomatoes, croutons, red onion,
arugula, basil, mint, honey, lemon, and orange
oil*

\$12

*add protein-
grilled chicken, roasted shrimp \$5*

ROASTED MUSHROOM SOUP

grana, olive oil, thyme, sage, dill

KOREAN BBQ AND PINEAPPLE PIZZA

*mozzarella, jalapenos, pickled onions, bacon,
and sesame seeds*

\$17

DESSERT

COOKIES 'N CREAM GELATO

2 scoops \$5 / 3 scoops \$7

Craft a Flight
Four 4 oz pours
\$8

Crafts On Draft
\$7

WICKED WEED
Pernicious IPA
7.3% :: NC

PALMETTO BREWING
Expresso Porter
6.0% :: CHS

SIERRA NEVADA
Celebration Fresh Hop Ale
6.8%::NC

WHINER BEER CO.
Le Tub Farmhouse Ale
6.5::IL

D9
Brown Sugar Brown Cow
6.6%::NC

LO-FI
Mexican Lager
5.5% :: CHS



Wine

Sparkling

- ★ Mezza di Mezzacorona Italian Bubbly **6/22**
- ★ Avissi *Prosecco* **8/30**
- ★ Poema *Cava Brut Rose* **8/30**
- ★ Villa Rosa *Moscato D'Asti* **9/34**
- ★ Presto *Lambrusco dell'Emilia* **8/30**

White

- ★ Stemmari *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

- ★ Stemmari *Cabernet Sauvignon* **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 Sauvignon* **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

- ★ House Made Red Sangria **6/20**

Beer

Domestics & Old Faithfuls

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

Craft

- ★ Bells Two Hearted IPA
- ★ Bold Rock Hard Carolina Cider
- ★ Catawba White Zombie
- ★ Coast Hop Art IPA
- ★ Coast Kolsch
- ★ Commonhouse White Point Later
- ★ Commonhouse Wise One Hefeweizen
- ★ Edmunds Oast Bound By Time IPA*
- ★ Edmunds Oast Something Cold Pale Ale*
- ★ Freehouse Folly's Pride Blonde
- ★ Freehouse Green Door IPA
- ★ Hi-Wire Bed O'Nails Brown Ale
- ★ Holy City Pluff Mud Porter
- ★ Revelry Poke the Bear Pale Ale
- ★ Southbound Mountain Jam
- ★ Sycamore Mountain Candy IPA*
- ★ Westbrook Gose
- ★ Westbrook Two Claw Rye IPA

*16oz