



DINNER

JOIN US ON
SOCIAL MEDIA



@thedancingcranepbg

SHARING & SMALL PLATES

PRETZEL BITES	10
<i>Honey Mustard & Beer Cheese dipping Sauce</i>	
FISH DIP	12
<i>Pickled Veggies, Homemade Crackers</i>	
FAMOUS JUMBO WINGS	16
<i>Buffalo Korean BBQ Dry Rub Ranch Garlic Honey Hot</i>	
CHICKEN SLIDERS	15
<i>Buffalo Sauce, Coleslaw, Pickle Slice</i>	
BEEF SLIDERS	15
<i>Melted Cheddar, Chipotle Aioli, Crispy Onion Ring</i>	
GOAT CHEESE CROQUETTE	16
<i>Baguette Crostini, Fig Jam, Arugula, Drizzled with Honey</i>	

HOUSEMADE HUMMUS	14
<i>Tahini, Pita, Mediterranean Veggies, Paprika</i>	
AHI TUNA TOWER	18
<i>Crispy Rice Cake, Cucumber, Avocado, Pineapple Salsa, Wakame, Sesame Seeds, Pistachios, Sweet Soy Dressing</i>	
BURATTA	16
<i>Fresh made Vito's Buratta with Blistered Cherry Tomato Salad, Basil Pesto and Balsamic Reduction, Grilled Baguette</i>	

FLATBREADS

WILD MUSHROOMS & CHICKEN	18
SHORT RIB & GOAT CHEESE	18
VITO'S CAPRESE MARGARITA	16

GREENFIELDS FOREVER

<i>Grilled Chicken 7 • Seared Salmon 10</i>	
<i>NY Strip 12 • Jumbo Shrimp 10 • Ahi Tuna 8</i>	
BAKED GOAT CHEESE TUSCAN SALAD	16
<i>Mixed Greens, Roasted Peppers, Artichoke, Kalamata Olives, Asiago, Goat Crostini, Balsamic Dressing</i>	
TDC CAESAR	14
<i>Hearts of Romaine, Shaved Asiago, Croutons, Caesar Dressing.</i>	
CRANE COBB SALAD	14
<i>Romaine, Tomato, Cucumber, Bacon, Egg, Blue Cheese Crumbles, Avocado</i>	
FATTOUSH SALAD	16
<i>Mixed Greens, Quinoa Tabouli, Mediterranean Veggies, Avocado, Bulgarian Feta, Crisp Pita Chips, Velvety Lemon Vinaigrette</i>	

HANDHELDS

<i>French Fries, Sweet Potato Medallions</i>	
<i>OR Side Salad</i>	
<i>Sweet Potato Fries 1 • Onion Rings 2 • Truffle Fries 4</i>	
TDC SMASH BURGER	16
<i>½ lb. Premium Blend, Cheese Sauce, Horseradish Aioli, Caramelized Onion Jam, Crispy Onion Ring, Grilled Brioche Bun</i>	
BACON-EGG-AVOCADO-CANDIED BACON 2 ea.	
STEAK SANDWICH	22
<i>21 Day Aged NY, Sundried Tomato Pesto, Horseradish Slaw, Crispy Onion Ring, Baked Ciabatta</i>	
FRENCH DIP	24
<i>Juicy Shaved Prime Rib, Horseradish Aioli, Provolone, Rich Dipping au jus, Toasted Ciabatta</i>	
AVOCADO CLUB	18
Grilled Chicken OR Seared Turkey Breast	
<i>Smoked Gouda, Bacon, Avocado, Tomato, Sracha Aioli, Grilled Brioche Bun</i>	
SHORT-RIB GRILLED CHEESE	18
<i>6-Hour Short Rib, Caramelized Onions, Tomato, Gouda & Cheddar, Carolina BBQ Sauce, Toasted Asiago Loaf</i>	

BUTCHER BLOCK

RIBEYE FRITZ	48
<i>16 oz. Prime Aged Ribeye, Crispy Fries, Wild Mushrooms & Truffle Demi</i>	
NY STRIP	29
<i>21 Day Aged NY, Au-Gratin Potatoes, Garlic Confit, Asparagus</i>	
PAN SEARED LAMB PORTERHOUSE	29
<i>Sweet Potato Medallions, Broccoli Spear, Rosemary & Red Wine Reduction</i>	
BABY BACK RIBS	18 Half / 32 Whole
<i>House Made Fresh Baby Backs with Fries and House Slaw</i>	

SIDES

TRUFFLE PARMESAN FRIES	8
AU-GRATIN POTATO	10
LOADED GARLIC MASHED POTATOES	8
SWEET POTATO MEDALLIONS	6
ROASTED MUSHROOM MIX	6
GRILLED ASPARAGUS	6
GARLIC BRAISED BABY KALE	6

CHEF'S SPECIALS

BUCATINI PASTA	
<i>Basil Pesto, Mushrooms, Garlic Confit, Pinot Grigio Cream Sauce</i>	
<i>with Grilled Chicken</i>	24
<i>with Seared Colossal Shrimp</i>	28
HARVEST CHICKEN	28
<i>Panko Crusted Chicken Breast, Garlic Mashed Potatoes, Broccoli Spear, Artichoke, Sundried Tomato, Capers, Garlic Confit, in a White Wine Lemon Cream Sauce</i>	
GLAZED SALMON	28
<i>Sweet Potato Medallions, Braised Baby Kale, Apricot Chutney</i>	
FISH N' CHIPS	22
<i>Crispy Cod, Coleslaw, Fries, Tartar Sauce, Charred Lemon</i>	
CREAMY RISOTTO	
<i>Asparagus & Lemon Zest</i>	
<i>with Colossal Shrimp Scampi</i>	29
<i>with 6 hour Braised Short Ribs</i>	32
CRANE MAC N' CHEESE	18
<i>with Candied Bacon</i>	
<i>add Carolina BBQ Short Ribs</i>	26
<i>add Hot Honey Crispy Chicken</i>	24



We take pride in using the highest quality ingredients, using local farms where possible. Using only non GMO and antibiotic free chicken.

A 20% Gratuity will be added for parties of 8 or more.

Denotes Signature Dishes

WINE LIST

COCKTAILS

BERRY BRAMBLE	13
<i>Beefeater Gin, Fresh Lemon Juice, Simple Syrup, Muddled Fresh Berries</i>	
WHITE CHOCOLATE ESPRESSO MARTINI	16
<i>Stoli Vanilla, Traders Vic's White Chocolate Liqueur, Freshly Brewed Espresso, Kahlua</i>	
STRAWBERRY MOJITO	13
<i>Bacardi Rum, Muddled Strawberries & Mint, Fresh Lime Juice, Simple Syrup</i>	
CRANE PALOMA	12
<i>Altos Plata Tequila, Simple Syrup, Fresh Lime Juice, Grapefruit Juice</i>	
IRISH MULE	12
<i>Jameson Irish Whiskey, Ginger Beer, Fresh Lime Juice</i>	
LEMONTINI	14
<i>Villa Massa Limoncello, Tito's Vodka, Fresh Lemon & Lime Juices</i>	
THE LUNCHBOX	10
<i>Draft Stella, Disaronno Amaretto, Orange Juice "Surprisingly Delicious"</i>	
BLOODY ALI	14
<i>Tito's Vodka, Crane made Bloody Mary Mix, Olives, Candied Thick Cut Bacon</i>	

AIR MAIL	16
<i>Bacardi 8 Gold Rum, Fresh Lime Juice, Honey Syrup topped with Prosecco</i>	
3 STOOGES MARTINI	14
<i>E & J Brandy, Fresh Lemon Juice, Triple Sec with a Sugar Rim</i>	
AMARETTO SOUR	18
<i>Disaronno Amaretto, Angel Envy Bourbon, Lemon Juice, Simple Syrup, Egg whites</i>	
Contains Raw Egg	

BEERS

USA	
<i>Budweiser</i>	ABV 4.50%
<i>Bud Light</i>	ABV 4.20%
<i>Miller Light</i>	ABV 4.20%
<i>Coors Light</i>	ABV 4.20%
<i>Yuengling</i>	ABV 4.60%
<i>Michelob Ultra</i>	ABV 4.20%
Mexico	
<i>Corona</i>	ABV 4.60%
<i>Corona Light</i>	ABV 4.10%
Belgium	
<i>Stella Artois</i>	ABV 5.00%
IPA / APA	
<i>Fresh by Civil Society</i>	ABV 6.2%
<i>Hazy Little Things by Sierra Nevada</i>	ABV 6.7%
<i>Coral Head by TBBC (Tampa)</i>	ABV 7.0%

SELTZERS

High Noon

WINE

WHITE WINES

Chardonnay

<i>Hayes Ranch, California</i>	8 26
<i>Wente Morning Fog, California</i>	9 28

Sauvignon Blanc

<i>Hayes Ranch, California</i>	8 26
<i>Kim Crawford, New Zealand</i>	13 46

Riesling

<i>Cht Ste Michelle, Washington</i>	8 26
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Pinot Grigio

<i>Hayes Ranch, California</i>	8 26
<i>Barone Fini, Italy</i>	12 42

RED WINES

Pinot Noir

<i>Mark West, California</i>	8 24
<i>Meiomi, California</i>	12 42

Cabernet Sauvignon

<i>Hayes Ranch, California</i>	8 26
<i>Joseph Carr, California</i>	13 48
<i>Josh Cellars, California</i>	9 28

Alternative Reds and Blends

<i>Hayes Ranch Red Blend, California</i>	8 26
<i>Nevio Montepulciano, d'Abruzzo, Italy</i>	12 42
<i>Prisoner Red Blend, California</i>	- 84



\$16 BOTTOMLESS MIMOSAS

All Day—Every Day

Enjoy Bottomless Mimosas for a duration of two hours when you order a main course.

Liquors

*indicates well liquor

Vodkas

*Svedka
Tito's
Grey Goose
Ketel One
Stolichnaya
Absolut

Gin

Tanqueray
Hendricks
*Beefeater

Tequila

Patron
Patron Reposado
Patron Anejo
Casa Migós

Casamigos Reposado

*Sauza

Rum

Bacardi 8 Anejo
*Bacardi
Captain Morgan
Malibu

USA Whisky, Bourbon and Rye

Buffalo Trace
Basil Hayden
Jack Daniels
Gentleman Jack
Bulleit
Angels Envy
Makers Mark
Seagrams

Woodford Reserve

Irish / Canadian

Whisky
Jameson
Crown Royal

Scotch/Brandy

Dewars
Glenlivet

Johnny Walker Red
Johnny Walker Black
E&J
Benedictine