

MODERN TAVERN

AT THE CRAFTSMAN

BRUNCH

ARTIST

ORGANIC EGGS ^{GF}	TWO ORGANIC EGGS ANY STYLE. HOUSE FRIED POTATOES CHOICE OF BACON OR HOUSE MADE SAUSAGE	\$ 11.00
CUBAN BENEDICT	PORK LOIN, CITY HAM, POACHED EGG. SHERRY MUSTARD HOLLANDAISE, SWISS CHEESE, ENGLISH MUFFIN, HOUSE POTATOES	\$ 15.00
OSCAR BENEDICT	PAN FRIED SUSTAINABLE CRAB CAKE, POACHED EGGS, HOLLANDAISE, CHIVES, ENGLISH MUFFIN, HOUSE POTATOES	\$ 13.00
ACAI BOWL ^{GF}	ACAI BERRIES, MIXED BERRIES, YOGURT, GRANOLA, COCONUT, BANANA, STRAWBERRY, LOCAL HONEY	\$ 8.00
SOUTHERN BENEDICT	BLACKENED GREEN TOMATOES, BACON, POACHED EGGS, HOUSE BISCUIT, ROASTED TOMATO HOLLANDAISE	\$ 8.00
CRAFTSMAN OMELET ^{GF}	BELL PEPPERS, ONIONS, OREGANO, MOZZARELLA CHEESE, SHITAKE MUSHROOMS, HOUSE POTATOES	\$ 8.00
SMOKED SALMON BAGEL	DUCKTRAP RIVER SMOKED SALMON, CAPERS, RED ONION, DILL CREAM CHEESE SPREAD, HOUSE POTATOES	\$ 8.00

CARPENTER

BREAKFAST PIZZA	SALSA VERDE, EGG, OREGANO, MOZZARELLA CHEESE, COTIJA CHEESE	\$ 13.00
CRAFTSMAN BREAKFAST	HOUSE MADE BISCUITS & GRAVY, SAUSAGE GRAVY, TWO FRIED EGGS	\$ 14.00
BLUEBERRY PANCAKES	BLUEBERRY COMPOTE, WISCONSIN MAPLE SYRUP, WHIPPED CREAM, CHOICE OF BACON OR SAUSAGE	\$ 12.00
DUCK HASH ▲	FRIED EGG, CROSTINI, POTATO, ONION, CARROT, PICO DE GALLO	\$ 15.00
FRENCH TOAST	BRIOCHE, CANDIED BACON, MAPLE SYRUP CHOICE OF BACON OR SAUSAGE	\$ 12.00

STONE MASON

CHICKEN & WAFFLES	FRIED CHICKEN, GREEN TOMATO PICO DE GALLO, MAPLE MUSTARD SAUCE	\$ 14.00
TRUFFLE EGG SANDWICH ▲	EGG, GRUYERE, PRETZEL BUN, TRUFFLE MAYONNAISE, HOUSE POTATOES	\$ 13.00
HAM PANINI ▲	GRILLED CITY HAM, ARUGULA, GARLIC SPINACH & ARTICHOKE SPREAD, CARAMELIZED ONIONS, SOURDOUGH BREAD, PROVOLONE CHEESE, HOUSE POTATOES	\$ 14.00
STEAK & EGGS ▲	GRILLED SKIRT STEAK, FRIED EGG, HOUSE POTATOES	\$ 16.00
SHRIMP & GRITS ^{GF}	CAJUN SPICED SHRIMP, FRIED EGG, PARMESAN GRITS, KALE CHIPS, CROSTINI	\$ 11.00
STRAWBERRY PLANTAIN PRESS	FRIED PLANTAIN, BASIL, STRAWBERRY RELISH, GOAT CHEESE, BALSAMIC, SOURDOUGH BREAD	\$ 13.00

APPRENTICE

HOUSE POTATOES	\$ 3.00
SEASONAL FRUIT	\$ 3.00
HOUSE MADE SAUSAGE	\$ 3.00
BACON	\$ 3.00
SIDE SALAD	\$ 3.00
SPECIALTY HAM	\$ 3.00

GF—GLUTEN FREE

▲—EASILY MADE GLUTEN FREE

TOMMY MICHEL, Executive Chef
JASON ROBINSON, Chef de Cuisine
JOHN SCHIVER, House Butcher
DAN CZUBA, Sous Chef

CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE
CRAFTSMAN

BY TWO BROTHERS