

# MODERN TAVERN LUNCH

## BLUEPRINTS

<b>BRUSSELS SPROUTS</b> ▲	\$ 9.00
SAUTEED BRUSSELS SPROUTS WITH SPICY HOISIN GLAZE, CASHEWS, SESAME SEEDS AND GREEN ONION	
<b>KOREAN FRIED CHICKEN</b>	\$ 10.00
CHICKEN THIGH, KOREAN BBQ SAUCE SERVED OVER CUCUMBER SALAD WITH SESAME SEEDS AND GREEN ONION	
<b>BURRATA RUSTICA</b> ▲	\$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE, AND HOUSE PARMESAN GARLIC BREAD	
<b>SHRIMP</b> ▲	\$ 13.00
SAUTEED LAUGHING BIRD SHRIMP IN A MIX OF CHICK PEAS, TOMATOES, CELERY, ONION, AND GARLIC WITH A SIDE OF NAAN BREAD	

## MASONRY

<b>GRILLED CHICKEN SANDWICH</b>	\$ 13.00
AMISH CHICKEN BREAST WITH MIGHTY VINE TOMATO, ROASTED RED PEPPER, FRESH MOZZARELLA AND PESTO AIOLI	
<b>PRIME RIB SANDWICH</b>	\$ 18.00
THINLY SLICED PRIME RIB HEATED IN AU JUS, PRETZEL BUN, PROVOLONE CHEESE, GIARDINIERA AIOLI AND A SIDE OF HORSERADISH CREMA	
<b>EGGPLANT PARM SANDWICH</b>	\$ 14.00
CRISPY BREADED EGGPLANT COVERED WITH RUSTICA SAUCE AND FRESH MOZZARELLA ON A TELERA ROLL	

GF—GLUTEN FREE ▲ —EASILY MADE GLUTEN FREE

\*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.

## STRUCTURE

<b>TWO BROTHERS CUBAN</b> ▲	\$ 14.00
ROASTED IOWA DUROC PORK LOIN AND HAM WITH HOUSE-MADE SPICY PICKLES AND PROVOLONE	
<b>NEW ENGLAND LOBSTER ROLL</b>	\$ 19.00
FRESH LOBSTER TOSSED IN CREAMY DRESSING WITH CUCUMBER, SHALLOTS, AND CELERY IN A TOASTED BRIOCHE BUN	
<b>SOURDOUGH BLT</b> ▲	\$ 13.00
WISCONSIN TWO CHEESE BLEND WITH BEELERS HICKORY SMOKED BACON, ARUGULA, TOMATO CHUTNEY AND PESTO AIOLI	
<b>BUTCHER'S BURGER</b> ▲	\$ 17.00
TWO BROTHER'S HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CRAFTSMAN AIOLI	
<b>MEDITERRANEAN BURGER</b>	\$ 12.00
HOUSE-MADE QUINOA PATTY WITH ARUGULA, OLIVE TAPENADE AND FETA TOPPED WITH HOUSE MADE TZATZIKI	
<b>LAMB KOFTA</b> ▲	\$ 16.00
GRILLED SPIECED LAMB PATTIES SERVED OVER HUMMUS WITH GREEK SALAD, TZATZIKI SAUCE AND NAAN BREAD	

## JUNIOR CARPENTERS

GUESTS 12 AND UNDER

<b>CHICKEN FINGERS</b>	\$ 6.00
<b>BUTTERED NOODLES</b>	\$ 6.00
<b>GRILLED CHEESE</b>	\$ 6.00

<b>SOUP &amp; SALAD</b> GF	\$ 8.00
SIMPLE SALAD AND OUR SOUP OF THE DAY	
<b>STRAWBERRY SALAD</b> GF	\$ 12.00
MIXED GREENS TOSSED IN A BALSAMIC DRESSING WITH BLUE CHEESE AND CANDIED WALNUTS	
<b>THE BROADWAY</b> GF	\$ 14.00
TRIPLE THREAT MIXED GREENS AND QUINOA WITH GRILLED ASPARAGUS, RED PEPPERS, TOPPED WITH BLACKENED CHICKEN AND MANCHEGO CHEESE IN RANCH DRESSING	
<b>SPINACH AVOCADO</b> GF	\$ 11.00
SPINACH AND TRIPLE THREAT MIXED GREENS WITH AVOCADO, CARROTS, CUCUMBERS, FUJI APPLE AND CASHEWS IN RED WINE VINAIGRETTE	
<b>PEAR WALNUT</b> GF	\$ 12.00
MIXED GREENS TOSSED IN A MAPLE BALSAMIC VINAIGRETTE, TOPPED WITH ROASTED PEARS, CANDIED WALNUTS AND BLEU CHEESE	
<b>STEAK SALAD</b> GF	\$ 16.00
GRILLED SKIRT STEAD SERVED WITH A SALAD OF TRIPLE THREAT GREENS, TOMATOES, OLIVES, CUCUMBERS, RED ONION AND FETA CHEESE TOSSED IN A ITALIAN DRESSING	
<b>CAESAR SALAD</b>	\$ 12.00
ROMAINE HEARTS TOSSED IN HOUSEMADE CAESAR DRESSING WITH CHARRED ONIONS, TOMATOES, AND GARLIC CROUTONS TOPPED WITH SHAVED PECORINO	

ADD CHICKEN TO ANY SALAD \$4

ADD STEAK TO ANY SALAD \$5

**THE**  
**CRAFTSMAN**

**BY TWO BROTHERS**