

MODERN TAVERN DINNER

CROSSCUTS

CHARCUTERIE BOARD ▲	\$ MKT
A ROTATING SELECTION OF ARTISAN MEATS. HAND PICKED BY OUR IN-HOUSE BUTCHER	
CHEESE BOARD ▲	\$ MKT
A ROTATING SELECTION OF ARTISAN CHEESES. HAND PICKED BY OUR CHEFS	
COMBINATION BOARD ▲	\$ MKT
A COMBINATION OF THE ABOVE BOARDS. PLEASE ASK YOUR SERVER FOR DETAILS AND PRICING.	

BLUEPRINTS

SEAFOOD ETOUFFEE	\$ 12.00
DUCKTRAP RIVER SMOKED SHRIMP AND LOBSTER IN A CREOLE SAUCE OVER BASMATI RICE	
BURRATA RUSTICA ▲	\$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE AND HOUSE-MADE PARMESAN GARLIC BREAD	
SEARED CRAB CAKE	\$ 16.00
SERVED WITH A BLACK BEAN TOMATILLO RELISH AND SMOKED PAPRIKA AIOLI	
KOREAN FRIED CHICKEN	\$ 10.00
CHICKEN THIGH TOSSED IN A KOREAN BBQ SAUCE SERVED OVER CUCUMBER SALAD WITH SESAME SEEDS AND GREEN ONION	
ROASTED CAULIFLOWER ^{GF}	\$ 10.00
A CAULIFLOWER AND ROMANESCO MIX SERVED WITH A WILTED ROMAINE SALAD AND A CHARRED NECTARINE VINAIGRETTE	
BAKED SMOKED SALMON DIP ▲	\$ 10.00
SERVED WITH SMOKED SALMON, FRIED CAPERS, RED ONION AND CREME FRAICHE	

STRUCTURE

SOUP	\$ 4.00
ASK YOUR SERVER FOR SOUP OF THE DAY	
SIDE SALAD ^{GF}	\$ 4.00
SIMPLE SALAD WITH CHOICE OF DRESSING	
PEAR WALNUT ^{GF}	\$ 12.00
MIXED GREENS, ROASTED PEARS, CANDIED WALNUTS, AND BLEU CHEESE TOSSED IN A MAPLE BALSAMIC VINAIGRETTE	
MUSHROOM SALAD ^{GF}	\$ 12.00
MIXED GREENS, ROASTED MUSHROOMS, PICOQUILLO PEPPERS AND FETA CHEESE TOSSED IN A DRIED CHERRY VINAIGRETTE	
CAESAR SALAD ▲	\$ 12.00
ROMAINE HEARTS TOSSED IN HOUSE-MADE CAESAR DRESSING WITH CHARRED ONIONS, TOMATOES, AND GARLIC CROUTONS TOPPED WITH SHAVED PECORINO	
BEEF CARPACCIO ^{GF}	\$ 12.00
THINLY SLICED ROASTED RED BEETS SERVED WITH A GOAT CHEESE VINAIGRETTE, APRICOT CHUTNEY, MACHE AND TOASTED PISTACHIOS	

SPECIAL THANKS TO THE LOCAL FARMS WE USE AT THE CRAFTSMAN

WHISKEY ACRES – DEKALB, IL
 CEDAR GROVE – PLAIN, WI
 HOOKS CREAMERY – MINERAL POINT, WI NORDIC CREAMERY – WESTBY, WI
 SMOKING GOOSE MEATERY – INDIANAPOLIS, IN

WARREN HUTCHINSON, Chef de Cuisine
 JOHN SCHIVER, Sous Chef

^{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.

FOUNDATION

BUTCHER'S STEAK ▲	\$MKT
ASK YOUR SERVER FOR DETAILS	
SCALLOPS	\$ 28.00
SERVED OVER BUTTERNUT SQUASH LINGUINI WITH BACON AND BROWN BUTTER	
LAMB SHANK ^{GF}	\$ 28.00
BRAISED LAMB SERVED OVER SCARLET RUNNER BEANS WITH ROASTED WINTER VEGETABLES AND CRANBERRY DEMI	
VEGETABLE ORZO	\$ 22.00
GRILLED TOFU COOKED WITH A MIX OF SEASONAL VEGETABLES, BUTTER AND PARMESAN TOPPED WITH A GRILLED PORTABELLO MUSHROOM	
SALMON ^{GF}	\$24.00
ROASTED SKUNA BAY SALMON SERVED OVER BUTTERNUT SQUASH, WILD RICE TOPPED WITH AN HERB CREAM	
BONE-IN PORKCHOP ^{GF}	\$ 26.00
SWEET POTATO MASH, HARICOT VERT AND A DRIED FRUIT CHUTNEY	
SEARED DUCK BREAST ^{GF}	\$ 26.00
SERVED OVER A MIX OF ROASTED SALSIFY, RAINBOW CHARD, CRISPY BACON AND RED PEPPERS WITH A DRIED CHERRY ESPRESSO SAUCE.	
SEARED AIRLINE CHICKEN ^{GF}	\$ 24.00
SERVED OVER WILD MUSHROOM RISOTTO WITH PRESERVED LEMON, ROASTED CHESTNUTS AND A ROSEMARY JUS	
HERB & CHEESE RAVIOLI	\$26.00
SERVED WITH A BEEF CHEEK BOLOGNESE AND RAINBOW CHARD	
HOUSE BURGER*▲	\$ 17.00
TWO BROTHER'S HOUSE GROUND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CRAFTSMAN AIOLI	

THE

CRAFTSMAN

BY TWO BROTHERS