

BLUEPRINTS

PORK	CRISPY PORK BELLY, LINGONBERRY & CHERRY SAUCE, SAVORY PANCAKE, MICRO GREENS	\$ 12.00
STEAM BUNS	NORTHWIND BEER CHEESE, DRIED CRANBERRIES, ONIONS, RED PEPPER JAM	\$ 12.00
SPREAD [▲]	EDAMAME, TOFU, GARLIC, SCALLIONS, YUZU DRESSING, BEER CRACKERS, BLACK SESAME SEEDS	\$ 11.00
VEGETABLES	DOMAINE DUPAGE TEMPURA FRIED AUTUMN VEGETABLES, SPICY AIOLI	\$ 11.00
TUNA [▲]	CRACKED PEPPER & BLACK SESAME CRUSTED SUSHI GRADE AHI TUNA, CITRUS MIRIN SALSA, CHILI OIL	\$ 15.00
RICOTTA ^{GF ▲}	SHEEP'S MILK RICOTTA, TOAST, LOCAL HONEY, BALSAMIC REDUCTION	\$ 13.00
CHEESE	WARM BURRATA CHEESE, MARINARA, BLACK SEA SALT, OLIVE OIL, GRILLED CROSTINI	\$ 12.00
SAUSAGE ^{GF}	HOUSE MADE BACON & SHALLOT PORK SAUSAGE, GIARDINIERA, BOURBON STOUT BBQ SAUCE, SMOKED GOUDA CHEESE	\$ 13.00

STRUCTURE

PONZU	TEMPURA BATTERED SHRIMP, PONZU SAUCE, MACHE LETTUCE, NAPPA CABBAGE, CARROTS, FENNEL, SNOW PEAS, SESAME SEEDS	\$ 15.00
BEET ^{GF}	ARUGULA, GOAT CHEESE, TOASTED PINE NUTS, SHAVED FENNEL, SHERRY SHALLOT DRESSING	\$ 13.00
OCTOPUS ^{GF}	GRILLED OCTOPUS, BABY ARUGULA, ROASTED RED PEPPERS, RED ONIONS, GREEK CHILI OIL, ORANGE SHALLOT VINAIGRETTE	\$ 16.00

*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.

MODERN TAVERN

AT THE CRAFTSMAN

CROSSCUTS

CHARCUTERIE BOARD

A ROTATING SELECTION OF
ARTISAN MEATS HAND PICKED
BY OUR IN HOUSE BUTCHER

CHEESE BOARD

A ROTATING SELECTION OF
ARTISAN CHEESES HAND PICKED
BY OUR CHEFS

MEAT & CHEESE BOARD

A COMBINATION OF THE
ABOVE BOARDS.
PLEASE ASK YOUR SERVER
FOR DETAILS AND PRICING.

CITY HAM & COUNTRY HAM

ADD TO ANY BOARD.
PLEASE ASK YOUR SERVER
FOR DETAILS AND PRICING.

ALL BOARDS SERVED WITH

CORNICHONS
RYE MUSTARD
PEAR JAM
BEER CRACKERS
SPICED ALMONDS

MARINATED OLIVES \$4.00

GF—GLUTEN FREE

▲—EASILY MADE GLUTEN FREE

FOUNDATION

HOUSE BURGER ^{*▲}	8OZ HOUSE GROUND BEEF, SMOKED GOUDA CHEESE, ARUGULA, BOURBON CARAMELIZED ONIONS, BRIOCHE BUN, CRAFTSMAN FRIES	\$ 17.00
BOLOGNESE	HOUSE MADE FETTUCINE, HOUSE GROUND BEEF AND PORK, PECORINO CHEESE	\$ 21.00
OXTAIL	BEER BRAISED OXTAIL, EDAMAME, ASIAGO POLENTA, WILD MUSHROOMS, SHERRY SHALLOT DEMI	\$ 23.00
HOUSE STEAK [*]	DRY AGED, BRUSSEL SPROUTS, AU GRATIN POTATO, GARLIC AND HERB BUTTER	\$ MKT
FILET [*]	8OZ USDA PRIME TENDERLOIN, GARLIC AND HERB BUTTER, BRUSSEL SPROUTS, AU GRATIN POTATO	\$ 43.00
CHICKEN CHASSEUR	HERB CRUSTED CHICKEN, CREMINI MUSHROOMS, TOMATO, GARLIC MASHED POTATOES	\$ 23.00
FISH [*]	ASK YOUR SERVER	\$ MKT
PORK ^{GF}	COFFEE CRUSTED PORK TENDERLOIN, SPINACH, SWEET POTATO PUREE, BURNT ORANGE SAUCE	\$ 28.00
LAMB MEATBALLS	HERBED QUINOA, RED ONIONS, GRILLED SCALLION, DRIED CRANBERRIES, PARSLEY CITRUS YOGURT	\$ 25.00
DUCK [*]	CURED DUCK BREAST, CELERIAC PUREE, SOUR CHERRY PAN SAUCE, CRISPY RAINBOW CHARD	\$ 27.00
BISON BURGER ^{*▲}	8OZ GROUND BISON, CHEDDAR CHEESE, JALAPENOS, SHALLOTS, JALAPENO CREAM CHEESE	\$ 17.00

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

THE
CRAFTSMAN

BY TWO BROTHERS