

BLUEPRINTS

PORK^{GF} MOSTARDA	CRISPY PORK BELLY, APRICOT MOSTARDA GLAZE, CITRUS VINAIGRETTE, DAIKON SPROUTS, CHILI OIL	\$ 15
STEAM BUNS	OPEN FACED PORK CARNITAS, SLAW, HONEY CHIPOTLE CREAM	\$ 14
SPREAD[▲]	FRESH LUMP CRAB, CHEESE, SPREAD, LEEKS, SCALLIONS, CROSTINI	\$ 13
VEGETABLES	DOMAINE DUPAGE TEMPURA FRIED SUMMER VEGETABLES, SPICY AIOLI	\$ 11
TUNA* POKE	SUSHI GRADE TUNA, MARINATED IN A PONZU SALSA, AVOCADO, SPICY AIOLI, WONTON CHIPS	\$ 16
CHEESE[▲]	WARM BURRATA CHEESE, MARINARA, BLACK SEA SALT, OLIVE OIL, CROSTINI	\$ 12
SAUSAGE[▲]	HOUSE MADE SAUSAGE, BUTCHER'S CHOICE	\$ 13

STRUCTURE

SOUP	ASK YOUR SERVER	\$ 4
PONZU	TEMPURA BATTERED SHRIMP, PONZU SAUCE, MACHE LETTUCE, NAPPA CABBAGE, CARROTS, FENNEL, SESAME SEEDS	\$ 15
BEET^{GF}	ARUGULA, GOAT CHEESE, TOASTED PINE NUTS, SHAVED FENNEL, SHERRY SHALLOT DRESSING	\$ 13
STAWBERRY BACON^{GF}	WARM BACON VINAIGRETTE OVER MIXED GREENS, BACON LARDONS, STRAWBERRIES, EGG, SPICED ALMONDS	\$ 14

*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.

SPECIALTY HAM

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

ALL BOARDS SERVED WITH

CORNICHONS
RYE MUSTARD
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
GNOCCHI	SHIITAKE MUSHROOM, ARUGULA, ASPARAGUS, RED GNOCCHI, BROWN BUTTER SAUCE, GRAPEFRUIT	\$ 21
SHORTRIB	BEER BRAISED SHORTRIB GREEN BEANS, ASIAGO POLENTA, WILD MUSHROOMS, SHERRY SHALLOT DEMI	\$ 23
HOUSE* STEAK	DRY AGED, BRUSSEL SPROUTS, POTATOES LYONNAISE, GARLIC AND HERB BUTTER	\$ MKT
FILET*	8OZ USDA TENDERLOIN GARLIC AND HERB BUTTER, BRUSSEL SPROUTS, POTATOES LYONNAISE	\$ 43
CHICKEN	JERK CHICKEN, MANGO CHUTNEY, BLACKENED SHRIMP, JAMBALAYA SAUCE, WHITE RICE	\$ 28
FISH^{▲*}	ASK YOUR SERVER	\$ MKT
PORK^{GF*}	COFFEE CRUSTED PORK TENDERLOIN, SPINACH, SWEET POTATO PUREE, BURNT ORANGE SAUCE	\$ 28
LAMB^{GF*}	RACK OF LAMB, QUINOA, ROASTED GREEN ONION, STRAWBERRY RHUBARB SAUCE	\$ 38
DUCK*	PAN ROASTED DUCK, SUMMER VEGETABLES BARLEY SUCCOTASH, PEACH GINGER CHUTNEY	\$ 27
BISON^{▲*} BURGER	8OZ GROUND BISON, CHEDDAR CHEESE, JALAPEÑOS, SHALLOTS, JALAPEÑO CREAM CHEESE	\$ 17

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

THE
CRAFTSMAN

BY TWO BROTHERS