

# MODERN TAVERN

AT THE CRAFTSMAN

## BRUNCH

### ARTIST

<b>ORGANIC EGGS</b> <sup>GF</sup>	TWO ORGANIC EGGS ANY STYLE. HOUSE FRIED POTATOES CHOICE OF BACON OR HOUSE MADE SAUSAGE	\$ 11.00
<b>CUBAN BENEDICT</b>	SHREDDED PORK. HAM. POACHED EGG. SWISS CHEESE. SHERRY MUSTARD HOLLANDAISE. ONIONS. ENGLISH MUFFIN. HOUSE POTATOES	\$ 16.00
<b>OSCAR BENEDICT</b>	PAN FRIED SUSTAINABLE CRAB CAKE. POACHED EGGS. HOLLANDAISE. ENGLISH MUFFIN. HOUSE POTATOES	\$ 13.00
<b>ACAI BOWL</b> <sup>GF</sup>	ACAI BERRIES. MIXED BERRIES. YOGURT. GRANOLA. COCONUT. BANANA. STRAWBERRY. LOCAL HONEY	\$ 8.00
<b>SOUTHERN BENEDICT</b>	BLACKENED GREEN TOMATOES. BACON. POACHED EGGS. HOUSE BISCUIT. CHEDDAR CHEESE. CREOLE HOLLANDAISE	\$ 14.00
<b>CRAFTSMAN OMELET</b> <sup>GF</sup>	BELL PEPPERS. ONIONS. OREGANO. MOZZARELLA CHEESE. SHIITAKE MUSHROOMS. HOUSE POTATOES	\$ 12.00
<b>SMOKED SALMON BAGEL</b>	DUCKTRAP RIVER SMOKED SALMON. CAPERS. RED ONION. DILL CREAM CHEESE SPREAD. HOUSE POTATOES	\$ 11.00

### CARPENTER

<b>BREAKFAST PIZZA</b>	SALSA VERDE. EGG. OREGANO. MOZZARELLA CHEESE. COTTIJA CHEESE	\$ 13.00
<b>CRAFTSMAN BREAKFAST</b>	HOUSE MADE BISCUITS & SAUSAGE GRAVY. TWO FRIED EGGS	\$ 13.00
<b>BLUEBERRY PANCAKES</b>	BLUEBERRY COMPOTE. WISCONSIN MAPLE SYRUP. CHOICE OF BACON OR SAUSAGE	\$ 12.00
<b>DUCK HASH</b> ▲	FRIED EGG. POTATO. ONION. CARROT. PICO DE GALLO	\$ 15.00
<b>FRENCH TOAST</b>	BRIOCHE. CANDIED BACON. MAPLE SYRUP CHOICE OF BACON OR SAUSAGE	\$ 12.00

### STONE MASON

<b>CHICKEN &amp; WAFFLES</b>	FRIED CHICKEN. GREEN TOMATO PICO DE GALLO. MAPLE MUSTARD SAUCE	\$ 14.00
<b>TRUFFLE EGG SANDWICH</b> ▲	EGG. GRUYERE. PRETZEL BUN. TRUFFLE MAYONNAISE. HOUSE POTATOES	\$ 13.00
<b>HAM PANINI</b> ▲	GRILLED CITY HAM. ARUGULA. GARLIC SPINACH & ARTICHOKE SPREAD. CARAMELIZED ONIONS. SOURDOUGH BREAD. PROVOLONE CHEESE. HOUSE POTATOES	\$ 14.00
<b>STEAK &amp; EGGS</b> ▲	GRILLED SKIRT STEAK. FRIED EGG. HOUSE POTATOES	\$ 16.00
<b>SHRIMP &amp; GRITS</b> ▲	CAJUN SPICED SHRIMP. FRIED EGG. PARMESAN GRITS. CROSTINI	\$ 11.00
<b>STRAWBERRY PLANTAIN PRESS</b>	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
CINNAMON ROLL	\$ 6.00

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