

BLUEPRINTS

CAPRESE [▲]	HEIRLOOM TOMATOES, BURRATA CHEESE, BASIL, OLIVE OIL, CROSTINI	\$ 16
STEAM BUNS	OPEN FACED PORK CARNITAS, SLAW, HONEY CHIPOTLE CREAM	\$ 12
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, MARINARA, BLACK SEA SALT, OLIVE OIL, CROSTINI	\$ 12
SAUSAGE [▲]	HOUSE MADE SAUSAGE, BUTCHER'S CHOICE	\$ 9
PLUM PORK	SEARED PORK BELLY, GINGER GARLIC PLUM SAUCE, CARROT BELL PEPPER CUCUMBER SLAW, PICKLED GINGER	\$ 16

STRUCTURE

SOUP	ASK YOUR SERVER	\$ 4
SUMMER SALAD	WATERMELON, HEIRLOOM TOMATOES, BASIL, ANCHO CHILI GARLIC VINAIGRETTE, ARUGULA	\$ 15
BEET ^{GF}	ARUGULA, GOAT CHEESE, TOASTED PINE NUTS, SHAVED FENNEL, SHERRY SHALLOT DRESSING	\$ 13
STRAWBERRY 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	HALF POUND HOUSE DRY AGED GROUND BEEF, SMOKED CHEDDAR CHEESE, BACON SPREAD, RYE MUSTARD, BRIOCHE BUN, CRAFTSMAN FRIES	\$ 17
GNOCCHI	SHIITAKE MUSHROOM, ARUGULA, ASPARAGUS, BEET GNOCCHI, BROWN BUTTER SAUCE, GRAPEFRUIT	\$ 21
OXTAIL	OUTLAW 2.0 BRAISED OXTAIL GREEN BEANS, ASIAGO POLENTA, WILD MUSHROOMS, SHERRY SHALLOT DEMI	\$ 26
HOUSE * STEAK	TWO POUND BONE IN RIBEYE, HOUSE MADE SHIITAKE DEMI GLACE, BRUSSELS SPROUTS, POTATOES LYONNAISE	\$ 80
DUCK *	PAN ROASTED DUCK, SUMMER VEGETABLE BARLEY SUCCOTASH, PEACH GINGER CHUTNEY	\$ 27
CHICKEN ^{GF}	PAN ROASTED CHICKEN ROULADE, PROSCIUTTO & SWISS, MASHED POTATOES, GREEN BEANS, HERB MUSHROOM PAN SAUCE	\$ 28
PORK ^{GF*}	PEPPER CRUSTED PORK TENDERLOIN, SUMMER VEGETABLE GRATIN, MAPLE BALSAMIC REDUCTION	\$ 28
FISH ^{▲*}	PAN ROASTED SEA BASS, ANDOUILLE HASH, FRISEE SALAD, GARLIC VINAIGRETTE, SWEET PEA PUREE	\$ 38
TOMAHAWK ^{▲*}	BEELERS FARM, BONE IN PORK CHOP, ROASTED GARLIC MASHED POTATO, SUGAR SNAP PEAS, WHOLE GRAIN MUSTARD GASTRIQUE	\$ 38
LAMB ^{GF*}	1/2 RACK OF LAMB, QUINOA, ROASTED CARROTS, STRAWBERRY RHUBARB SAUCE	\$ 24
BISON ^{▲*} BURGER	HALF POUND GROUND BISON, BRIE CHEESE, AND CARAMELIZED PEARS, CRAFTSMAN FRIES	\$ 19

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

THE
CRAFTSMAN

BY TWO BROTHERS