

MODERN TAVERN DINNER

BLUEPRINTS

HEIRLOOM CAPRESE ▲ \$ 16.00
MIGHTY VINE HEIRLOOM TOMATOES AND BURRATA WITH OLIVE OIL AND BALSAMIC DRIZZLE

STEAM BUNS \$ 12.00
OPEN FACED SPICY HOISIN AMISH CHICKEN WITH SESAME SEEDS, APPLE CARROT SLAW AND CRUMBLLED CASHEWS

CRAB DIP ▲ \$ 13.00
CREAMY ASIAGO WITH BUTTERED LEEKS, JALAPENOS, AND LOUISIANA LUMP CRAB

TUNA POKE ▲ \$ 16.00
SUSHI GRADE AHI TUNA MARINATED IN A PONZU SALSA WITH AVOCADO, SPICY AIOLI AND WONTON CHIPS

PORK BELLY \$ 16.00
SEARED IOWA DUROC PORK BELLY IN GINGER GARLIC PLUM SAUCE WITH CARROTS, BELL PEPPERS, CUCUMBER SLAW AND PICKLED GINGER

SHUMAI \$ 13.00
DUROC PORK AND WASABI WRAPPED IN A WONTON WITH CARROT BELL PEPPER CUCUMBER SLAW & SOY GINGER SAUCE

STRUCTURE

SOUP \$ 4.00
ASK YOUR SERVER FOR SOUP OF THE DAY

THE CRAFTSMAN^{GF} \$ 13.00
CHOPPED ROMAINE TOPPED WITH CARAMELIZED PEACHES, WALNUTS, RADISHES, PICKLED ASPARAGUS AND AVOCADO IN GREEN GODDESS DRESSING

SUMMER SALAD^{GF} \$ 15.00
ARUGULA WITH WATERMELON, MIGHTY VINE HEIRLOOM TOMATOES, BASIL AND ANCHO CHILI IN GARLIC VINAIGRETTE

BEET SALAD^{GF} \$ 13.00
ARUGULA TOPPED WITH GOAT CHEESE, TOASTED PINE NUTS AND SHAVED FENNEL IN SHERRY SHALLOT DRESSING

STRAWBERRY BACON^{GF} \$ 14.00
TRIPLE THREAT MIXED GREENS TOPPED WITH BACON LARDONS, STRAWBERRIES, EGG AND SPICED ALMONDS IN BACON VINAIGRETTE

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 CHEESE HAND PICKED BY OUR CHEFS

COMBINATION BOARD ▲ \$ MKT
A COMBINATION OF THE ABOVE BOARDS. PLEASE ASK YOUR SERVER FOR DETAILS AND PRICING.

MASONRY

CHEF'S SPECIAL \$ 39.00
12OZ RIBEYE, GARLIC MASHED POTATOES, FRIED BRUSSELS SPROUTS, HERB BUTTER

FISH SPECIAL \$ 38.00
PAN SEARED RED SNAPPER, PEA PUREE, ANDOUILLE CORN PEPPER HASH, FRISEE, GARLIC CHILI VINAIGRETTE

BUTCHER'S STEAK \$ 39.00
12OZ MEYER RIBEYE WITH HERB BUTTER, BRUSSELS SPROUTS AND POTATO LYONNAISE

BUTCHER'S SAUSAGE \$ 9.00
HOUSE-MADE SPICE BLEND SAUSAGE, SALT, WHITE PEPPER, GARLIC, ONION, THYME, MARJORAM, AND HONEY SERVED WITH A SUMMER VEGETABLE RELISH

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

GNOCCHI \$ 21.00
HOUSE-MADE GNOCCHI IN CRUSHED TOMATO RUSTICA SAUCE WITH CAPERS, HERBS AND SHAVED PECORINO

SHORT RIB \$ 26.00
OUTLAW BRAISED SHORT RIB WITH CHARRED BROCCOLINI, LOCALLY SCAVENGED MUSHROOM DEMI-GLACE OVER MANCHEGO POLENTA

HALF DAY BOLOGNESE \$ 23.00
CDK FARMS OXTAIL AND HOUSE GROUND PORK SLOW COOKED IN A RICH TOMATO SAUCE OVER HANDMADE FETTUCCHINE NOODLES

DUCK \$ 27.00
MAPLE LEAF FARMS DUCK PAN ROASTED WITH PEACH GINGER CHUTNEY OVER SUMMER VEGETABLE BARLEY SUCCOTASH

CHICKEN^{GF} \$ 28.00
CREMINELLI PROSCIUTTO & PROVOLONE CHICKEN ROULADE WITH HERB MUSHROOM PAN SAUCE OVER MASHED POTATOES AND GREEN BEANS

PORK^{*GF} \$ 28.00
PEPPER CRUSTED DUROC PORK TENDERLOIN WITH MAPLE BALSAMIC DEMI-GLACE AND SUMMER VEGETABLE GRATIN

LOBSTER CARBONARA \$ 38.00
BUTTER POACHED LOBSTER WITH HOUSE-MADE PASTA, CREAMY PECORINO, ENGLISH PEAS AND LARDONS

LAMB^{*GF} \$ 24.00
SEARED HALF RACK OF LAMB ON ROASTED VEGETABLE QUINOA WITH STRAWBERRY RHUBARB SAUCE

CURRY SCALLOPS^{*GF} \$ 33.00
SEARED SUSTAINABLE SCALLOPS OVER BASMATI RICE IN A RICH THAI STYLE COCONUT CURRY SAUCE WITH SUGAR SNAP PEAS AND CILANTRO

HOUSE BURGER*▲ \$ 17.00
TWO BROTHERS HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION AND CHIPOTLE AIOLI

THE
CRAFTSMAN

BY TWO BROTHERS