

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