

MODERN TAVERN LUNCH

BLUEPRINTS

BRUSSELS SPROUTS	\$ 9.00
SAUTEED BRUSSELS SPROUTS WITH SPICY HOISIN GLAZE, CASHEWS, SESAME SEEDS AND GREEN ONION	
CRAB DIP	\$ 13.00
CREAMY ASIAGO WITH BUTTERED LEEKS, JALAPENOS, AND LOUISIANA LUMP CRAB	
CHICKEN POUTINE	\$ 11.00
SMOKY CHICKEN GRAVY AND SHADOW CLOCK CREAMERY CHEESE CURDS ON HAND CUT STEAK FRIES	
PEACH CAPRESE	\$ 11.00
ROASTED RENDLEMAN ORCHARDS PEACHES AND BURRATA TOPPED WITH CASHEWS AND BASIL OIL	
CHARCUTERIE BOARD	\$ MKT
A ROTATING SELECTION OF ARTISAN MEATS HAND PICKED BY OUR IN HOUSE BUTCHER	

STRUCTURE

SOUP & SALAD	\$ 8.00
SIMPLE SALAD AND CHOICE OF SOUP OF THE DAY	
THE CRAFTSMAN	\$ 13.00
CHOPPED ROMAINE TOPPED WITH CARAMELIZED PEACHES, WALNUTS, RADISHES, PICKLED ASPARAGUS AND AVOCADO IN GREEN GODDESS DRESSING	
BEET & BURRATA	\$ 13.00
ROASTED PRAIRIERTH FARMS BEETS WITH IMPORTED BURRATA, SPINACH, RED PEPPERS AND TOASTED ALMONDS IN HONEY LEMON VINAIGRETTE	
THE BROADWAY	\$ 12.00
TRIPLE THREAT MIXED GREENS AND QUINOA WITH GRILLED ASPARAGUS, RED PEPPERS, TOPPED WITH BLACKENED CHICKEN AND MANCHEGO CHEESE IN RANCH DRESSING	
SPINACH AVOCADO	\$ 11.00
SPINACH AND TRIPLE THREAT MIXED GREENS WITH AVOCADO, CARROTS, CUCUMBERS, FUJI APPLE AND CASHEWS IN RED WINE VINAIGRETTE	

MASONRY

TWO BROTHERS CUBAN	\$ 14.00
ROASTED IOWA DUROC PORK LOIN AND HAM WITH HOUSE-MADE SPICY PICKLES AND PROVOLONE	
LOBSTER ROLL	\$ 19.00
FRESH LOBSTER SAUTEED IN BROWN BUTTER WITH CELERY, ONIONS AND RED PEPPER ON A NEW ENGLAND ROLL	
SOURDOUGH BLT	\$ 13.00
WISCONSIN TWO CHEESE BLEND WITH BEELERS HICKORY SMOKED BACON, ARUGULA, TOMATO CHUTNEY AND PESTO AIOLI	
BUTCHER'S BURGER	\$ 15.00
TWO BROTHERS HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CHIPOTLE AIOLI	
GRILLED CHICKEN	\$ 13.00
TWENTY-PLUS PILSNER MARINATED AMISH CHICKEN BREAST WITH MIGHTY VINE TOMATO, ROASTED RED PEPPER, FRESH MOZZARELLA AND PESTO AIOLI	
MEDITERRANEAN BURGER	\$ 12.00
HOUSE-MADE QUINOA PATTY WITH ARUGULA, OLIVE TAPENADE AND FETA TOPPED WITH HOUSE MADE TZATZIKI	
FRENCHMAN'S BAGUETTE	\$ 11.00
GRILLED MARINATED LOCAL VEGETABLES WITH BRIE, LETTUCE AND DIJONNAISE	
STEAK SANDWICH	\$ 18.00
THIN SLICED BEEF TENDERLOIN TOPPED WITH PEPPER JACK, ARUGULA AND DOMAINE DUPAGE BACON JAM	

CHOICE OF FRIES OR SIMPLE SALAD
-FRUIT EXTRA \$1

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

HALF DAY BOLOGNESE	\$ 15.00
CDK FARMS OXTAIL AND HOUSE GROUND PORK SLOW COOKED IN A RICH TOMATO SAUCE OVER HANDMADE FETTUCCHINE NOODLES	
GNOCCHI	\$ 13.00
HOUSE-MADE BLEND OF POTATO AND RICOTTA WITH BABY SPINACH IN A BASIL CREAM SAUCE	
PETITE FILET	\$ 20.00
6OZ CDK FARMS FILET WITH GRILLED ASPARAGUS AND GARLIC MASHED POTATOES	
FISH OF THE DAY	\$ 20.00
SERVED WITH GRILLED ASPARAGUS AND GARLIC MASHED POTATOES	
QUICHE	\$ 12.00
QUICHE LORRAINE WITH SIMPLE SALAD	

JUNIOR CARPENTERS

GUESTS 12 AND UNDER

MAC N CHEESE	\$ 6.00
CHICKEN FINGERS	\$ 6.00
HANDMADE BUTTERED NOODLES	\$ 6.00

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

THE
CRAFTSMAN

BY TWO BROTHERS