

MODERN TAVERN DINNER

BLUEPRINTS

- BURRATA RUSTICA** ▲ \$ 15.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE, AND HOUSE PARMESAN GARLIC BREAD
- 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
- PEAR WALNUT** ^{GF} \$ 14.00
MIXED GREENS TOSSED IN A MAPLE BALSAMIC VINAIGRETTE, TOPPED WITH ROASTED PEARS, CANDIED WALNUTS AND BLUE CHEESE
- BEET SALAD** ^{GF} \$ 13.00
ARUGULA TOPPED WITH GOAT CHEESE, TOASTED PINE NUTS AND SHAVED FENNEL IN SHERRY SHALLOT DRESSING

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** \$ 28.00
SEARED HALF RACK OF LAMB ON ROASTED VEGETABLE QUINOA WITH STRAWBERRY RHUBARB SAUCE
- FISH SPECIAL** \$ 38.00
PRETZEL CRUSTED SABLE FISH SERVED OVER ANDOUILLE CORN PEPPER HASH, SWEET PEA PUREE, GRILLED ASPARAGUS WITH A CHILI GARLIC VINAIGRETTE
- BUTCHER'S STEAK** \$ 39.00
10OZ MEYER NEW YORK STRIP WITH HERB BUTTER, BRUSSELS SPROUTS AND POTATO LYONNAISE
- BUTCHER'S SAUSAGE** \$ 8.00
HOUSE-MADE FRESH CARDAMOM AND MAPLE SAUSAGE WITH SHAVED FENNEL AND SWEET CHILI DRIZZLE

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 PARMESAN
- SHORT RIB** ^{GF} \$ 26.00
OUTLAW BRAISED SHORT RIB WITH CHARRED BROCCOLINI, LOCAL 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 FETTUCCINE NOODLES
- DUCK** ^{GF} \$ 31.00
BROWN SUGAR CURED DUCK BREAST SERVED OVER POTATO PANCAKE WITH SAUTEED SPINACH AND PAN JUS
- CHICKEN** ^{GF} \$ 28.00
AIRLINE CHICKEN BREAST BRAISED IN RED WINE SERVED OVER GARLIC MASHED POTATO, RAINBOW CARROTS SERVED WITH A REDWINE MUSHROOM SAUCE
- PORK** *^{GF} \$ 28.00
COFFEE CRUSTED DUROC PORK TENDERLOIN WITH BURNT ORANGE DEMI-GLACE SAUTEED SPINACH AND SWEET POTATO PUREE
- LOBSTER CARBONARA** \$ 38.00
BUTTER POACHED LOBSTER WITH HOUSE-MADE PASTA, CREAMY PECORINO, ENGLISH PEAS AND LARDONS
- LAMB** *^{GF} \$ 31.00
HERB PANKO CRUSTED LAMB SIRLOIN SERVED WITH POLENTA, GREEN BEANS, CARROTS AND LOVAGE PESTO
- 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