

# 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	
<u>STRUCTURE</u>	
SOUP	\$ 4.00
ASK YOUR SERVER FOR SOUP OF THE DAY	
THE CRAFTSMAN <sup>GF</sup>	\$ 13.00
CHOPPED ROMAINE TOPPED WITH CARAMELIZED PEACHES, WALNUTS, RADISHES, PICKLED ASPARAGUS AND AVOCADO IN GREEN GODDESS DRESSING	
PEAR WALNUT <sup>GF</sup>	\$ 14.00
MIXED GREENS TOSSED IN A MAPLE BALSAMIC VINAIGRETTE, TOPPED WITH ROASTED PEARS, CANDIED WALNUTS AND BLUE CHEESE	
BEET SALAD <sup>GF</sup>	\$ 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 <sup>GF</sup>	\$ 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 <sup>GF</sup>	\$ 31.00
BROWN SUGAR CURED DUCK BREAST SERVED OVER POTATO PANCAKE WITH SAUTEED SPINACH AND PAN JUS	
CHICKEN <sup>GF</sup>	\$ 28.00
AIRLINE CHICKEN BREAST BRAISED IN RED WINE SERVED OVER GARLIC MASHED POTATO, RAINBOW CARROTS SERVED WITH A REDWINE MUSHROOM SAUCE	
PORK* <sup>GF</sup>	\$ 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* <sup>GF</sup>	\$ 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