

MODERN TAVERN DINNER

BLUEPRINTS

BURRATA RUSTICA ▲	\$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE, AND HOUSE PARMESAN GARLIC BREAD	
LAMB MEATBALLS	\$ 14.00
STRAUSS LAMB MINI MEATBALLS, FETA CHEESE IN A MEDITERRANEAN TOMATO SAUCE	
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
IOWA DUROC PORK BELLY OVER FRIED POLENTA CAKE WITH A SPICY ORANGE FENNEL BROTH	
SHUMAI	\$ 13.00
IOWA DUROC PORK AND WASABI WRAPPED IN A WONTON WITH CARROT BELL PEPPER CUCUMBER SLAW AND SOY GINGER SAUCE	

STRUCTURE

SOUP	\$ 4.00
ASK YOUR SERVER FOR SOUP OF THE DAY	
SIDE SALAD ^{GF}	\$ 4.00
SIMPLE SALAD CHOICE OF DRESSING	
PEAR WALNUT ^{GF}	\$ 12.00
MIXED GREENS, ROASTED PEARS, CANDIED WALNUTS AND BLUE CHEESE TOSSED IN A MAPLE BALSAMIC VINAIGRETTE.	
SPINACH AVOCADO ^{GF}	\$ 11.00
SPINACH AND TRIPLE THREAT MIXED GREENS WITH AVOCADO, CARROTS, CUCUMBERS, FUJI APPLE AND CASHEWS IN RED WINE VINAIGRETTE	
BEEF & BURRATA ^{GF}	\$ 12.00
ROASTED PRAIRIERH FARMS BEETS, BURRATA, SPINACH, RED PEPPERS, SPICED ALMONDS IN HONEY LEMON 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	\$ MKT
COME IN AND ASK OUR HOST WHAT CHEF HAS ON THE DRAWING BOARD FOR TODAY!	
FISH SPECIAL	\$ MKT
SUSTAINABLY SOURCE FISH HANDLED WITH THE LOVING CARE OF A CRAFTSMAN	
BUTCHER'S STEAK	\$ MKT
OUR HOUSE BUTCHER'S CHOICE. ASK THE HOST WHAT'S ON THE GRILL TODAY	
BUTCHER'S SAUSAGE	\$ MKT
COME IN AND ASK OUR HOST WHAT THE BUTCHER HAS ON THE DRAWING BOARD FOR TODAY	

FOUNDATION

GNOCCHI	\$ 23.00
HOUSE-MADE GNOCCHI IN CRUSHED TOMATO RUSTICA SAUCE WITH CAPERS, HERBS AND SHAVED PARMESAN	
SHORT RIB ^{GF}	\$ 26.00
OUTLAW BRAISED STRAUSS SHORT RIB WITH CHARRED BROCCOLINI, WILD MUSHROOM DEMI-GLACE OVER MANCHEGO POLENTA	
OXTAIL BOLOGNESE	\$ 23.00
CDK FARMS OXTAIL AND HOUSE GROUND PORK SLOW COOKED IN A RICH TOMATO SAUCE OVER HANDMADE FETTUCCHINE NOODLES	
DUCK	\$ 32.00
TRADITIONAL 5 SPICE MAPLE LEAF FARMS DUCK BREAST SERVED WITH ORANGE BRAISED FENNEL FARRO, AND AN ANISE BLUEBERRY SAUCE	
CHICKEN	\$ 28.00
CAJUN CHICKEN ROULADE STUFFED WITH ANDOUILLE SAUSAGE AND BACON OVER CREOLE SLAW WITH JAMBALAYA AND HUSH PUPPIES	
PORK *	\$ 28.00
HERB RUBBED PORK TENDERLOIN WITH POTATO CROQUETTES, SAUTEED CARROTS AND A WHOLE GRAIN MUSTARD DEMI-GLACE	
LOBSTER CARBONARA	\$ 38.00
BUTTER POACHED LOBSTER WITH HOUSE-MADE PASTA, CREAMY PECORINO, ENGLISH PEAS AND LARDONS	
LAMB* ^{GF}	\$ 31.00
VADOUVAN RUBBED HALF RACK OF LAMB, SERVED WITH SAFFRON RICE, BRAISED KALE AND A PARSLEY GARLIC YOGURT SAUCE	
HOUSE BURGER* ▲	\$ 17.00
TWO BROTHERS HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION AND CHIPOTLE AIOLI	

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.

THE
CRAFTSMAN

BY TWO BROTHERS