

# MODERN TAVERN LUNCH

## BLUEPRINTS

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| <b>BRUSSELS SPROUTS</b> <sup>GF</sup>   | \$ 9.00  |
| SAUTEED BRUSSELS SPROUTS WITH SPICY HOISIN GLAZE, CASHEWS, SESAME SEEDS AND GREEN ONION |          |
| <b>CRAB DIP</b> ▲   | \$ 13.00 |
| CREAMY ASIAGO WITH BUTTERED LEEKS, JALAPENOS, AND LOUISIANA LUMP CRAB                   |          |
| <b>BURRATA RUSTICA</b> ▲  | \$ 15.00 |
| WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE, AND HOUSE PARMESAN GARLIC BREAD      |          |
| <b>CHARCUTERIE BOARD</b> ▲  | \$ MKT   |
| A ROTATING SELECTION OF ARTISAN MEATS HAND PICKED BY OUR IN HOUSE BUTCHER               |          |

## STRUCTURE

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| <b>SOUP &amp; SALAD</b> <sup>GF</sup>  | \$ 8.00  |
| SIMPLE SALAD AND OUR SOUP OF THE DAY   |          |
| <b>BEET &amp; BURRATA</b> <sup>GF</sup>  | \$ 13.00 |
| ROASTED PRAIRIE PATH FARMS BEETS WITH IMPORTED BURRATA, SPINACH, RED PEPPERS AND TOASTED ALMONDS IN HONEY LEMON VINAIGRETTE                    |          |
| <b>THE BROADWAY</b> <sup>GF</sup>  | \$ 14.00 |
| TRIPLE THREAT MIXED GREENS AND QUINOA WITH GRILLED ASPARAGUS, RED PEPPERS, TOPPED WITH BLACKENED CHICKEN AND MANCHEGO CHEESE IN RANCH DRESSING |          |
| <b>SPINACH AVOCADO</b> <sup>GF</sup>   | \$ 11.00 |
| SPINACH AND TRIPLE THREAT MIXED GREENS WITH AVOCADO, CARROTS, CUCUMBERS, FUJI APPLE AND CASHEWS IN RED WINE VINAIGRETTE                        |          |
| <b>PEAR WALNUT</b> <sup>GF</sup>   | \$ 12.00 |
| MIXED GREENS TOSSED IN A MAPLE BALSAMIC VINAIGRETTE, TOPPED WITH ROASTED PEARS, CANDIED WALNUTS AND BLUE CHEESE                                |          |

ADD CHICKEN TO ANY SALAD \$4

## MASONRY

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

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

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| <b>HALF DAY BOLOGNESE</b>  | \$ 15.00 |
| HOUSE-MADE GNOCCHI IN CRUSHED TOMATO RUSTICA SAUCE WITH CAPERS, HERBS AND SHAVED PARMESAN                |          |
| <b>GNOCCHI</b>   | \$ 21.00 |
| HOUSE-MADE GNOCCHI IN CRUSHED TOMATO RUSTICA SAUCE WITH CAPERS, HERBS AND SHAVED PARMESAN                |          |
| <b>SHORT RIB</b> <sup>GF</sup>   | \$ 26.00 |
| OUTLAW BRAISED SHORT RIB WITH CHARRED BROCCOLINI, WILD MUSHROOM DEMI-GLACE OVER MANCHEGO POLENTA         |          |
| <b>PORK</b> *  | \$ 28.00 |
| HERB RUBBED PORK TENDERLOIN WITH POTATO CROQUETTES, SAUTEED CARROTS AND A WHOLE GRAIN MUSTARD DEMI-GLACE |          |

## JUNIOR CARPENTERS

GUESTS 12 AND UNDER

|                         |         |
|-------------------------|---------|
| <b>CHICKEN FINGERS</b>  | \$ 6.00 |
| <b>BUTTERED NOODLES</b> | \$ 6.00 |

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

**THE**  
**CRAFTSMAN**

BY TWO BROTHERS