

MODERN TAVERN DINNER

BLUEPRINTS

BURRATA RUSTICA ▲	\$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE AND HOUSE-MADE PARMESAN GARLIC BREAD	
LAMB MEATBALLS	\$ 14.00
STRAUSS LAMB MINI MEATBALLS AND 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	
RISOTTO	\$ 14.00
PHEASANT, WILD MUSHROOM AND PEA SHOOTS RISOTTO	
SHRIMP	\$ 13.00
SAUTEED LAUGHING BIRD SHRIMP IN A MIX OF CHICK PEAS, TOMATOES, CELERY, ONION, AND GARLIC WITH A SIDE OF NAAN BREAD	

STRUCTURE

SOUP	\$ 4.00
ASK YOUR SERVER FOR SOUP OF THE DAY	
SIDE SALAD ^{GF}	\$ 4.00
SIMPLE SALAD WITH CHOICE OF DRESSING	
PEAR WALNUT ^{GF}	\$ 12.00
MIXED GREENS, ROASTED PEARS, CANDIED WALNUTS, AND BLEU CHEESE TOSSED IN A MAPLE BALSAMIC VINAIGRETTE.	
SPINACH AVOCADO ^{GF}	\$ 11.00
SPINACH AND TRIPLE THREAT MIXED GREENS WITH AVOCADO, CARROTS, CUCUMBERS, FUJI APPLES AND CASHEWS IN RED WINE VINAIGRETTE	
BEEF & BURRATA ^{GF}	\$ 12.00
ROASTED VICTORY FARMS BEETS, BURRATA, SPINACH, RED PEPPERS, AND 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 CHEESES 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

SCALLOPS	\$ 28.00
SEARED SCALLOPS SERVED OVER RATATOUILLE WITH A BALSAMIC REDUCTION AND HERB OIL	
SHORT RIB ^{GF}	\$ 26.00
BRAISED STRAUSS SHORT RIB WITH CHARRED BROCCOLINI, WILD MUSHROOM DEMI-GLACE, OVER MANCHEGO POLENTA	
TOFU	\$ 22.00
GRILLED TOFU SERVED OVER A MIX OF PEA SHOOTS, TOKYO TURNIPS, PATTY PAN SQUASH AND ARUGULA IN A YELLOW TOMATO SAUCE	
DUCK	\$ 32.00
TRADITIONAL 5 SPICE MAPLE LEAF FARMS DUCK BREAST SERVED WITH ORANGE BRAISED FENNEL, FARRO, AND ANISE BLUEBERRY SAUCE	
CHICKEN	\$ 25.00
ADOBO MARINATED AIRLINE CHICKEN BREAST SERVED OVER CUMIN BLACK BEANS AND BASMATI RICE WITH PICO DE GALLO, MOLE AND SALSA VERDE	
PORK *	\$ 28.00
HERB RUBBED PORK TENDERLOIN WITH POTATO CROQUETTES, SAUTEED CARROTS, AND 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 BROTHER'S HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CHIPOTLE AIOLI	

TOMMY MICHEL, Executive Chef
 WARREN HUTCHINSON, Chef de Cuisine
 DAN CZUBA, Sous Chef
 JOHN SCHIVER, House Butcher

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