

MODERN TAVERN LUNCH

BLUEPRINTS

BRUSSELS SPROUTS ^{GF}	\$ 9.00
SAUTEED BRUSSELS SPROUTS WITH SPICY HOISIN GLAZE, CASHEWS, SESAME SEEDS AND GREEN ONION	
CRAB DIP ▲	\$ 13.00
CREAMY ASIAGO WITH BUTTERED LEEKS, JALAPENOS, AND LOUISIANA LUMP CRAB	
BURRATA RUSTICA ▲	\$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE, AND HOUSE PARMESAN GARLIC BREAD	
SHRIMP ▲	\$ 13.00
SAUTEED LAUGHING BIRD SHRIMP IN A MIX OF CHICK PEAS, TOMATOES, CELERY, ONION, AND GARLIC WITH A SIDE OF NAAN BREAD	

FOUNDATION

HALF DAY BOLOGNESE	\$ 15.00
CDK FARMS OXTAIL AND HOUSE GROUND PORK SLOW COOKED IN A RICH TOMATO SAUCE OVER HANDMADE FETTUCINE NOODLES	
TOFU	\$ 22.00
GRILLED TOFU SERVED OVER A MIX OF PEA SHOOTS, TOKYO TURNIPS, PATTY PAN SQUASH AND ARUGULA IN A YELLOW TOMATO SAUCE	
SHORT RIB ^{GF}	\$ 26.00
BRAISED SHORT RIB WITH CHARRED BROCCOLINI, WILD MUSHROOM DEMI-GLAZE, OVER MANCHEGO POLENTA	
PORK *	\$ 28.00
HERB RUBBED PORK TENDERLOIN WITH POTATO CROQUETTES, SAUTEED CARROTS AND A WHOLE GRAIN MUSTARD DEMI-GLAZE	

MASONRY

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

STRUCTURE

SOUP & SALAD ^{GF}	\$ 8.00
SIMPLE SALAD AND OUR SOUP OF THE DAY	
BEEF & BURRATA ^{GF}	\$ 12.00
ROASTED VICTORY FARMS BEETS WITH IMPORTED BURRATA, SPINACH, RED PEPPERS AND SPICED ALMONDS IN HONEY LEMON VINAIGRETTE	
THE BROADWAY ^{GF}	\$ 14.00
TRIPLE THREAT MIXED GREENS AND QUINOA WITH GRILLED ASPARAGUS, RED PEPPERS, TOPPED WITH BLACKENED CHICKEN AND MANCHEGO CHEESE IN RANCH DRESSING	
SPINACH AVOCADO ^{GF}	\$ 11.00
SPINACH AND TRIPLE THREAT MIXED GREENS WITH AVOCADO, CARROTS, CUCUMBERS, FUJI APPLE AND CASHEWS IN RED WINE VINAIGRETTE	
PEAR WALNUT ^{GF}	\$ 12.00
MIXED GREENS TOSSED IN A MAPLE BALSAMIC VINAIGRETTE, TOPPED WITH ROASTED PEARS, CANDIED WALNUTS AND BLEU CHEESE	
STEAK SALAD ^{GF}	\$ 16.00
GRILLED SKIRT STEAD SERVED WITH A SALAD OF TRIPLE THREAT GREENS, TOMATOES, OLIVES, CUCUMBERS, RED ONION AND FETA CHEESE TOSSED IN A ITALIAN DRESSING	

ADD CHICKEN TO ANY SALAD \$4

ADD STEAK TO ANY SALAD \$5

JUNIOR CARPENTERS

GUESTS 12 AND UNDER

CHICKEN FINGERS	\$ 6.00
BUTTERED NOODLES	\$ 6.00

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