

# MODERN TAVERN LUNCH

## BLUEPRINTS

<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> ▲	\$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE, AND HOUSE PARMESAN GARLIC BREAD	
<b>SHRIMP</b> ▲	\$ 13.00
SAUTEED LAUGHING BIRD SHRIMP IN A MIX OF CHICK PEAS, TOMATOES, CELERY, ONION, AND GARLIC WITH A SIDE OF NAAN BREAD	

## FOUNDATION

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

## MASONRY

<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>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.

## STRUCTURE

<b>SOUP &amp; SALAD</b> <sup>GF</sup>	\$ 8.00
SIMPLE SALAD AND OUR SOUP OF THE DAY	
<b>BEEF &amp; BURRATA</b> <sup>GF</sup>	\$ 12.00
ROASTED VICTORY FARMS BEETS WITH IMPORTED BURRATA, SPINACH, RED PEPPERS AND SPICED 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 BLEU CHEESE	
<b>STEAK SALAD</b> <sup>GF</sup>	\$ 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

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

**THE**  
**CRAFTSMAN**

BY TWO BROTHERS