

# MODERN TAVERN DINNER

## BLUEPRINTS

<b>BURRATA RUSTICA ▲</b>	<b>\$ 12.00</b>
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE AND HOUSE-MADE PARMESAN GARLIC BREAD	
<b>LAMB MEATBALLS</b>	<b>\$ 14.00</b>
MINI MEATBALLS TOPPED IN A MEDITERRANEAN TOMATO SAUCE TOPPED WITH FETA CHEESE	
<b>KOREAN FRIED CHICKEN</b>	<b>\$ 10.00</b>
CHICKEN THIGH, KOREAN BBQ SAUCE SERVED OVER CUCUMBER SALAD WITH SESAME SEEDS AND GREEN ONION	
<b>TUNA POKE</b>	<b>\$ 16.00</b>
SUSHI GRADE AHI TUNA MARINATED IN A PONZU SALSA WITH AVOCADO, SPICY AIOLI AND WONTON CHIPS	
<b>RISOTTO <sup>GF</sup></b>	<b>\$ 14.00</b>
WILD MUSHROOM AND SPINACH RISOTTO	
<b>SHRIMP ▲</b>	<b>\$ 13.00</b>
A WARM CHICK PEA RELISH WITH TOMATO, GARLIC AND A SIDE OF NAAN BREAD	

## STRUCTURE

<b>SOUP</b>	<b>\$ 4.00</b>
ASK YOUR SERVER FOR SOUP OF THE DAY	
<b>SIDE SALAD <sup>GF</sup></b>	<b>\$ 4.00</b>
SIMPLE SALAD WITH CHOICE OF DRESSING	
<b>PEAR WALNUT <sup>GF</sup></b>	<b>\$ 12.00</b>
MIXED GREENS, ROASTED PEARS, CANDIED WALNUTS, AND BLEU CHEESE TOSSED IN A MAPLE BALSAMIC VINAIGRETTE.	
<b>CRAB &amp; AVOCADO <sup>GF</sup></b>	<b>\$ 16.00</b>
ROASTED CORN AND PIQUILLO PEPPERS TOSSED IN AN APRICOT VINAIGRETTE WITH CHARRED FRISSEE, CHERRY TOMATOES AND CUCUMBERS	
<b>BEEF &amp; BURRATA <sup>GF</sup></b>	<b>\$ 12.00</b>
ROASTED VICTORY FARMS BEETS, BURRATA, SPINACH, RED PEPPERS, AND SPICED ALMONDS IN HONEY LEMON VINAIGRETTE	

## CROSSCUTS

<b>CHARCUTERIE BOARD ▲</b>	<b>\$ MKT</b>
A ROTATING SELECTION OF ARTISAN MEATS, HAND PICKED BY OUR IN-HOUSE BUTCHER	
<b>CHEESE BOARD ▲</b>	<b>\$ MKT</b>
A ROTATING SELECTION OF ARTISAN CHEESES HAND PICKED BY OUR CHEFS	
<b>COMBINATION BOARD ▲</b>	<b>\$ MKT</b>
A COMBINATION OF THE ABOVE BOARDS. PLEASE ASK YOUR SERVER FOR DETAILS AND PRICING.	

## MASONRY

<b>BUTCHER'S SAUSAGE</b>	<b>\$ 9.00</b>
HOUSE-MADE FENNEL AND ROSEMARY SAUSAGE OVER A SHAVED FENNEL SALAD AND RED WINE TOMATO SAUCE	
<b>BUTCHER'S STEAK</b>	<b>\$MKT</b>
ASK YOUR SERVER FOR DETAILS	
<b>WARREN HUTCHINSON, Chef de Cuisine</b>	
<b>JOHN SCHIVER, Sous Chef</b>	

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

<b>SCALLOPS <sup>GF</sup></b>	<b>\$ 28.00</b>
SERVED OVER RATATOUILLE WITH A BALSAMIC REDUCTION AND HERB OIL	
<b>SHORT RIB <sup>GF</sup></b>	<b>\$ 26.00</b>
CHARRED BROCCOLINI AND WILD MUSHROOM DEMI-GLACE OVER MANCHEGO POLENTA	
<b>GRILLED TOFU <sup>GF</sup></b>	<b>\$ 22.00</b>
SERVED A MIX OF BROCCOLINI, BABY CORN, SUN FLOWER SPROUTS AND FINGERLING POTATOES WITH A HONEY LEMON VINAIGRETTE	
<b>WALLEYE</b>	<b>\$26.00</b>
FIDDLEHEAD FERNS, CHERRY TOMATOES, SUNFLOWER SPROUTS, FINGERLING POTATOES WITH A SOY CITRUS GLAZE	
<b>CHICKEN</b>	<b>\$ 25.00</b>
CUMIN SPICED BLACK BEANS AND BASMATI RICE WITH PICO DE GALLO WITH A DUO OF MOLE AND SALSA VERDE SAUCES	
<b>TOMAHAWK PORKCHOP* <sup>GF</sup></b>	<b>\$ 36.00</b>
GRILLED CHOP SERVED WITH SEASONAL VEGETABLES AND A CHILI LIME VINAIGRETTE	
<b>LOBSTER GNOCCHI</b>	<b>\$ 38.00</b>
LEMON THYME GNOCCHI SAUTEED WITH FAVA BEANS, ENGLISH PEAS AND CHERRY TOMATOES IN BROWN BUTTER	
<b>BEEF CHEEK RAVIOLI</b>	
SERVED WITH ROASTED ONIONS, BABY CARROTS, SPINACH, CHERRY TOMATOS AND AN ORANGE THYME DEMI	
<b>HOUSE BURGER*▲</b>	<b>\$ 17.00</b>
TWO BROTHER'S HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CHIPOTLE AIOLI	

**THE**

**CRAFTSMAN**

**BY TWO BROTHERS**