

MODERN TAVERN DINNER

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.

BLUEPRINTS

- BUTCHER'S SAUSAGE ▲** \$ 9.00
BLACK PEPPER AND THYME SAUSAGE WITH FENNEL AND ORANGE DEMI
- BURRATA RUSTICA ▲** \$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE AND HOUSE-MADE PARMESAN GARLIC BREAD
- PROSCIUTTO CARPACCIO ▲** \$ 12.00
ARUGULA TOSSED IN A LEMON VINAIGRETTE WITH RAMP GREENS, CAPERS AND BALSAMIC REDUCTION
- KOREAN FRIED CHICKEN** \$ 10.00
CHICKEN THIGH TOSSED IN A KOREAN BBQ SAUCE SERVED OVER CUCUMBER SALAD WITH SESAME SEEDS AND GREEN ONION
- TUNA NICOISE ^{GF}** \$ 16.00
SALAD OF KALAMATA OLIVES, FINGERLING POTATOES AND HERICOT VERT WITH AN EGG YOLK AIOLI AND RED WINE VINAIGRETTE
- LEMONCELLO MUSSELS** \$ 16.00
PEI MUSSELS COOKED IN LEMONCELLO AND HEAVY CREAM WITH SUNDRIED TOMATOES AND SHALLOTS, SERVED WITH GRILLED BREAD
- SHRIMP ▲** \$ 13.00
A WARM CHICK PEA RELISH WITH TOMATO, GARLIC AND 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
- CRAB & AVOCADO ^{GF}** \$ 16.00
ROASTED CORN AND PIQUILLO PEPPERS TOSSED IN AN APRICOT VINAIGRETTE WITH CHARRED FRISSEE, CHERRY TOMATOES AND CUCUMBERS
- ASPARAGUS SALAD** \$ 12.00
CHILLED ASPARAGUS WITH MACHE, ORANGE SEGMENTS, CRISPY PROSCIUTTO AND AN ORANGE VINAIGRETTE

SPECIAL THANKS TO THE LOCAL FARMS WE USE AT THE CRAFTSMAN

WHISKEY ACRES – DEKALB, IL
MACFARLANE PHEASANTS – JANESVILLE, WI
CEDAR GROVE – PLAIN, WI
HOOKS CREAMERY – MINERAL POINT, WI
NORDIC CREAMERY – WESTBY, WI
SMOKING GOOSE MEATERY – INDIANAPOLIS, IN

WARREN HUTCHINSON, Chef de Cuisine
JOHN SCHIVER, Sous Chef

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

- BUTCHER'S STEAK ▲** \$MKT
ASK YOUR SERVER FOR DETAILS
- SCALLOPS ^{GF}** \$ 28.00
SERVED OVER RATATOUILLE WITH A BALSAMIC REDUCTION AND HERB OIL
- SHORT RIB ^{GF}** \$ 28.00
CHARRED BROCCOLINI AND WILD MUSHROOM DEMI-GLACE OVER MANCHEGO POLENTA
- GRILLED TOFU ^{GF}** \$ 22.00
SERVED OVER A MIX OF BROCCOLINI, BABY CORN, SUN FLOWER SPROUTS AND FINGERLING POTATOES WITH A HONEY LEMON VINAIGRETTE
- SEA TROUT ^{GF}** \$24.00
SERVED OVER A SUMMER SUCCOTASH OF SWEET CORN, ZUCCHINI, RED PEPPER AND BACON WITH AN EGG YOLK AIOLI
- DUCK UDON** \$ 32.00
STIR FRY OF PEPPERS, CABBAGE AND PINEAPPLE TOSSED WITH UDON NOODLES AND A DUCK SAUCE
- FILET MIGNON ^{GF}** \$ 38.00
SERVED WITH A POTATO PUREE AND SAUTEED HEIRCOT VERT WITH MUSHROOMS AND PEPPERS, TOPPED WITH A MARROW BUTTER
- LOBSTER GNOCCHI** \$ 38.00
LEMON THYME GNOCCHI SAUTEED WITH FAVA BEANS, ENGLISH PEAS AND CHERRY TOMATOES IN BROWN BUTTER
- BEEF CHEEK RAVIOLI** \$26.00
SERVED WITH ROASTED ONIONS, BABY CARROTS, SPINACH, CHERRY TOMATOES AND AN ORANGE THYME DEMI
- HOUSE BURGER* ▲** \$ 17.00
TWO BROTHER'S HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CRAFTSMAN AIOLI

THE

CRAFTSMAN

BY TWO BROTHERS