

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	
BUFFALO FRIED OYSTERS▲	\$ 16.00
CRISPY FRIED OYSTERS TOSSED IN HOUSE MADE BUFFALO SAUCE ON A BED OF BLEU CHEESE COLESLAW	
KOREAN FRIED CHICKEN	\$ 10.00
CHICKEN THIGH TOSSED IN A KOREAN BBQ SAUCE SERVED OVER CUCUMBER SALAD WITH SESAME SEEDS AND GREEN ONION	
ROASTED CAULIFLOWER	\$ 10.00
A CAULIFLOWER AND ROMANESCO MIX SERVED WITH A WILTED ROMAINE SALAD AND A CHARRED NECTARINE VINAIGRETTE	
BAKED SMOKED SALMON DIP	\$ 10.00
SERVED WITH SMOKED SALMON, FRIED CAPERS, RED ONION AND CREME FRAICHE	
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	
CAESAR SALAD ▲	\$ 12.00
ROMAINE HEARTS TOSSED IN HOUSEMADE CAESAR DRESSING WITH CHARRED ONIONS, TOMATOES, AND GARLIC CROUTONS TOPPED WITH SHAVED PECORINO	

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	
VEGETABLE RISOTTO ^{GF}	\$ 22.00
GRILLED TOFU COOKED WITH ARBORIO RICE AND A MIX OF SEASONAL VEGETABLES, BUTTER AND PARMESAN	
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	
SEARED AIRLINE CHICKEN	\$ 24.00
SERVED WITH ENGLISH PEA AND CORN PUREES, POTATO CAKE AND CRISPY PANCETTA	
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