

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
HOUSE-MADE SAUSAGE WITH ACCOUTREMENTS	
BURRATA RUSTICA ▲	\$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE AND HOUSE-MADE PARMESAN GARLIC BREAD	
SEARED CRAB CAKE	\$ 16.00
SERVED WITH A BLACK BEAN TOMATILLO RELISH AND A SMOKED PAPRIKA AIOLI	
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 CHICKPEA 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	
MUSHROOM SALAD ^{GF}	\$ 12.00
MIXED GREENS, ROASTED MUSHROOMS, PIQUILLO PEPPERS AND FETA CHEESE TOSSED IN A DRY CHERRY VINAIGRETTE	
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
 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

FOUNDATION

BUTCHER'S STEAK ▲	\$MKT
ASK YOUR SERVER FOR DETAILS	
SCALLOPS ^{GF}	\$ 28.00
SERVED WITH WARM BACON AND ARUGULA IN AN ORANGE SESAME VINAIGRETTE	
SHORT RIB ^{GF}	\$ 28.00
CHARRED BROCCOLINI AND WILD MUSHROOM DEMI-GLACE OVER MANCHEGO POLENTA	
VEGETABLE ORZO	\$ 22.00
GRILLED TOFU COOKED WITH A MIX OF SEASONAL VEGETABLES, BUTTER AND PARMESAN TOPPED WITH A GRILLED PORTABELLO MUSHROOM	
SEA TROUT ^{GF}	\$24.00
SERVED OVER A SUMMER SUCCOTASH OF SWEET CORN, ZUCCHINI, RED PEPPER AND BACON WITH AN EGG YOLK AIOLI	
BONE-IN PORKCHOP	\$ 26.00
SWEET POTATO MASH, HERICOT VERT AND A DRIED FRUIT CHUTNEY	
FILET MIGNON ^{GF}	\$ 38.00
SERVED WITH A POTATO PUREE AND SAUTEED HARICOT VERT WITH MUSHROOMS AND PEPPERS, TOPPED WITH A MARROW BUTTER	
SEARED AIRLINE CHICKEN	\$ 24.00
SERVED OVER WILD MUSHROOM RISOTTO WITH PRESERVED LEMON, ROASTED CHESTNUTS AND A ROSEMARY JUS	
HERB & CHEESE RAVIOLI	\$26.00
SERVED WITH A BEEF CHEEK BOLOGNESE AND RAINBOW CHARD	
HOUSE BURGER*▲	\$ 17.00
TWO BROTHER'S HOUSE GROUND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CRAFTSMAN AIOLI	

*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