

MODERN TAVERN LUNCH

BLUEPRINTS

BRUSSELS SPROUTS ▲	\$ 9.00
SAUTEED BRUSSELS SPROUTS WITH SPICY HOISIN GLAZE, CASHEWS, SESAME SEEDS AND GREEN ONION	
KOREAN FRIED CHICKEN	\$ 10.00
CHICKEN THIGH, KOREAN BBQ SAUCE SERVED OVER CUCUMBER SALAD WITH SESAME SEEDS AND GREEN ONION	
BURRATA RUSTICA ▲	\$ 12.00
WARM BURRATA CHEESE SERVED WITH OUR RUSTICA SAUCE, AND HOUSE PARMESAN GARLIC BREAD	
SHRIMP ▲	\$ 13.00
SAUTEED LAUGHING BIRD SHRIMP IN A MIX OF CHICK PEAS, TOMATOES, CELERY, ONION, AND GARLIC WITH A SIDE OF NAAN BREAD	

MASONRY

GRILLED CHICKEN SANDWICH	\$ 13.00
AMISH CHICKEN BREAST WITH MIGHTY VINE TOMATO, ROASTED RED PEPPER, FRESH MOZZARELLA AND PESTO AIOLI	
PRIME RIB SANDWICH	\$ 18.00
THINLY SLICED PRIME RIB HEATED IN AU JUS, PRETZEL BUN, PROVOLONE CHEESE, GIARDINIERA AIOLI AND A SIDE OF HORSERADISH CREMA	
EGGPLANT PARM SANDWICH	\$ 14.00
CRISPY BREADED EGGPLANT COVERED WITH RUSTICA SAUCE AND FRESH MOZZARELLA ON A TELERA ROLL	

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

SOUP & SALAD GF	\$ 8.00
SIMPLE SALAD AND OUR SOUP OF THE DAY	
STRAWBERRY SALAD GF	\$ 12.00
MIXED GREENS TOSSED IN A BALSAMIC DRESSING WITH BLUE CHEESE AND CANDIED WALNUTS	
THE BROADWAY GF	\$ 14.00
TRIPLE THREAT MIXED GREENS AND QUINOA WITH GRILLED ASPARAGUS, RED PEPPERS, TOPPED WITH BLACKENED CHICKEN AND MANCHEGO CHEESE IN RANCH DRESSING	
SPINACH AVOCADO GF	\$ 11.00
SPINACH AND TRIPLE THREAT MIXED GREENS WITH AVOCADO, CARROTS, CUCUMBERS, FUJI APPLE AND CASHEWS IN RED WINE VINAIGRETTE	
PEAR WALNUT GF	\$ 12.00
MIXED GREENS TOSSED IN A MAPLE BALSAMIC VINAIGRETTE, TOPPED WITH ROASTED PEARS, CANDIED WALNUTS AND BLEU CHEESE	
STEAK SALAD GF	\$ 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	
CAESAR SALAD	\$ 12.00
ROMAINE HEARTS TOSSED IN HOUSEMADE CAESAR DRESSING WITH CHARRED ONIONS, TOMATOES, AND GARLIC CROUTONS TOPPED WITH SHAVED PECORINO	

ADD CHICKEN TO ANY SALAD \$4

ADD STEAK TO ANY SALAD \$5

TWO BROTHERS CUBAN ▲	\$ 14.00
ROASTED IOWA DUROC PORK LOIN AND HAM WITH HOUSE-MADE SPICY PICKLES AND PROVOLONE	
NEW ENGLAND LOBSTER ROLL	\$ 19.00
FRESH LOBSTER TOSSED IN CREAMY DRESSING WITH CUCUMBER, SHALLOTS, AND CELERY IN A TOASTED BRIOCHE BUN	
SOURDOUGH BLT ▲	\$ 13.00
WISCONSIN TWO CHEESE BLEND WITH BEELERS HICKORY SMOKED BACON, ARUGULA, TOMATO CHUTNEY AND PESTO AIOLI	
BUTCHER'S BURGER ▲	\$ 17.00
TWO BROTHER'S HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CRAFTSMAN AIOLI	
MEDITERRANEAN BURGER	\$ 12.00
HOUSE-MADE QUINOA PATTY WITH ARUGULA, OLIVE TAPENADE AND FETA TOPPED WITH HOUSE MADE TZATZIKI	
LAMB KOFTA ▲	\$ 16.00
GRILLED SPIECED LAMB PATTIES SERVED OVER HUMMUS WITH GREEK SALAD, TZATZIKI SAUCE AND NAAN BREAD	

JUNIOR CARPENTERS

GUESTS 12 AND UNDER

CHICKEN FINGERS	\$ 6.00
BUTTERED NOODLES	\$ 6.00
GRILLED CHEESE	\$ 6.00

THE
CRAFTSMAN

BY TWO BROTHERS