

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 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** ^{GF} \$ 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
- HOPPIN' JOHN** ^{GF} \$ 10.00
APPLEWOOD SMOKED BACON COOKED WITH JACOBS CATTLE BEANS AND VEGETABLES SERVED OVER BASMATI RICE

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 DRIED CHERRY VINAIGRETTE
- CAESAR SALAD ▲** \$ 12.00
ROMAINE HEARTS TOSSED IN HOUSE-MADE CAESAR DRESSING WITH CHARRED ONIONS, TOMATOES, AND GARLIC CROUTONS TOPPED WITH SHAVED PECORINO
- BEEF CARPACCIO** ^{GF} \$ 12.00
THINLY SLICED ROASTED RED BEETS SERVED WITH A GOAT CHEESE VINAIGRETTE, APRICOT CHUTNEY, MACHE AND TOASTED PISTACHIOS

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

*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** \$ 28.00
SERVED OVER BUTTERNUT SQUASH LINGUINI WITH BACON AND BROWN BUTTER
- LAMB SHANK** ^{GF} \$ 28.00
BRAISED LAMB SERVED OVER SCARLET RUNNER BEANS WITH ROASTED WINTER VEGETABLES AND CRANBERRY DEMI
- VEGETABLE ORZO** \$ 22.00
GRILLED TOFU COOKED WITH A MIX OF SEASONAL VEGETABLES, BUTTER AND PARMESAN TOPPED WITH A GRILLED PORTABELLO MUSHROOM
- SALMON** ^{GF} \$24.00
ROASTED SKUNA BAY SALMON SERVED OVER BUTTERNUT SQUASH, WILD RICE TOPPED WITH AN HERB CREAM
- BONE-IN PORKCHOP** ^{GF} \$ 26.00
SWEET POTATO MASH, HARICOT VERT AND A DRIED FRUIT CHUTNEY
- SEARED DUCK BREAST** ^{GF} \$ 26.00
SERVED OVER A MIX OF ROASTED SALSIFY, RAINBOW CHARD, CRISPY BACON AND RED PEPPERS WITH A DRIED CHERRY ESPRESSO SAUCE.
- SEARED AIRLINE CHICKEN** ^{GF} \$ 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

THE

CRAFTSMAN

BY TWO BROTHERS