

BAR SNACKS

CHEESE CURDS

tempura, b&b pickles, pepper dipping sauce 9

CRISP FONDUE

apples truffle, brioche 8

COCKTAIL

shrimp, avocado, hot sauce, lemon, crackers 12

FRENCH ONION DIP

chips, pickles, carrots, radishes 8

BREADS & SPREADS

SMOKED SALMON

pearl onions, herbs, artisan bread 11

PEACHES

prosciutto, ricotta, pistachio 9

TOMATOES

burrata, basil, artisan bread 9

PEPPER JAM

goat cheese, herbs, artisan bread 8

TRUFFLE EGG

pickles, mustard, artisan bread 7

EGGPLANT

moroccan spices, herbs, flat bread 7

AVOCADO

pomegranate, sunflower, chili oil, artisan bread 9

SCHMEAR

chicken, pork, mustard, onion, country bread 9

LARGISH PLATES

hand pattied beef

CRAFT URBAN BURGER

cheddar, b&b pickles, jam, onion 12

wild

STRIPED BASS

salsa verde, lemon, fennel 34

pork belly

BLT

tomato, green goddess, brioche 11

creamed corn

BEEF SHORT RIBS

crispy peppers 23

fried

CHICKEN SAMMIE

slaw, jalapeno honey, biscuit bun 11

wisconsin

RAINBOW TROUT

garden beans, capers, lemon 23

sauteed

BUTCHERS BEEF

kris's root veggies, sauce 25

grits

SHRIMPS

paprika, greens, radishes 19

maple cured

PORK BELLY

kris's potatoes, brussels sprouts, cider 25

brick roasted

CHICKEN

cortland onions, fregola 19

EAT YOUR VEGGIES

.....COLD.....HOT.....

local lettuces

APPLES & WALNUTS

grape vinaigrette 9

pumpkin

SOUP

maple, apple, toast 7

fennel

BEETS & BEETS

yogurt, quinoa 7

spices

ACORN SQUASH

balsamic, dried fruit 7

crunchy potato

GREENS SALAD

pepper parm, creamy dressing 8

lemon

LOCAL KALE

garlic, chili flake 7

kale

CARROTS

pomegranate, honey, sherry vinegar 9

sea salt

CRAFT URBAN FRIES

parsley truffle mayo 6

NEWS

Our Take on Taco Tuesday
Wine Down Wednesday
1/2 Price Can Beer 230-530
Friday Saturday Late Nite
Ramen and 1/2 Price Can
Beer 10pm-Whenever...

