

## BAR SNACKS

*shrimp*

### COCKTAIL

*avocado, hot sauce lemon, chips 12*

*craft*

### FONDUE

*apples, truffle, artisan bread 9*

### CHEESE CURDS

*tempura, pickles, pepper dipping sauce 9*

*5 layer*

### TACO DIP

*black beans, tomatoes, queso fresco, avocado 10*

## BREADS & SPREADS

### SMOKED SALMON

*pickled red onion, capers, horseradish, rye 10*

### BURRATA

*fennel, tomatoes, olives, basil 11*

### SPINACH

*chef's favorite 'shrooms, black pepper parmesan 9*

### AVOCADO

*shaved zucchini, tomato, basil, sunflower seeds, multigrain 9*

### RICOTTA

*prosciutto, grapes, walnuts 9*

### PEPPER JAM

*goat cheese, greens, artisan bread 8*

### FRENCH ONION

*caramelized onion, local bourbon, swiss 9*

### SCHMEAR

*chicken pate, mustard, Pickled red onion 9*

## LARGISH PLATES

*hand pattied*

### CRAFT URBAN BURGER

*cheddar, tomato jam, pickles, caramalized onion 12*

*new england*

### LOBSTAH ROLL

*new england roll, local greens, remoulade 20*

*geneva*

### HOT CHICKEN SAMMY

*vinegar slaw, nashville dust, house pickles, hot mayo 11*

*herb roasted*

### BUTCHER'S BEEF

*asparagus, ramp chimchurri, good sauce 27*

*chili braised*

### PORK BELLY

*black beans, pineapple, cilantro, pickled onion 24*

*king*

### SALMON

*kris's leeks, sweet corn, roasted pepper puree, herb relish, 27*

*wisconsin*

### RAINBOW TROUT

*potatoes, shallot, shaved celery, tartar 23*

*artisan*

### GRITS & SHRIMPS

*paprika, greens, shaved celery, radish 19*

*local beef*

### SHORT RIBS

*creamed corn, crispy kale, natural jus 24*

*brick roasted*

### LOCAL CHICKEN

*broccoli, roasted sweet peppers, pan sauce 23*

*an 18% gratuity will be added to parties of 6 or more*

## EAT YOUR VEGGIES

.....COLD.....

.....HOT.....

*local greens*

### STRAWBERRIES

*toasted hazelnuts, fennel, rhubarb vinaigrette 9*

*roasted*

### BEETS & BEETS

*shaved carrot, baby kale, citrus, sunflower seeds, yogurt 8*

*baby*

### GEM LETTUCES

*local pea tendrils, radish, orange, farro, parmesan, citrus vinaigrette 9*

*not just another*

### CHOPPED SALAD

*some of this, more of that, crunchy bits, pork belly 11*

*roasted*

### TOMATO SOUP

*marinated grape tomatoes, farro, grilled cheese 7*

*charred*

### CARROTS

*ricotta, fresh herbs, sunflower seeds 7*

*spring*

### ASPARAGUS

*veggie dashi, local mushrooms, farm egg, house togarashi 8*

*craft urban*

### FRIES

*sea salt, parsley, truffle mayo 6*

## NEWS

### Happy Hour 4-6

- Mon: 1/2 price draft beers, cocktails, wines by the glass
- Tues: 5\$ margaritas
- Wed: 1/2 price glass pours
- Thurs: ladies night! 5\$ sangria
- Fri: 1/2 price draft and can beers