

# MENU

## SNACKS

### Shrimp COCKTAIL

*citrus, avocado, cucumber, tomato 13*

### Craft FONDUE

*apples, truffle, artisan bread 9*

### crisp CHEESE CURDS

*tempura, pickles, our ranch 9*

### 5 layer TACO DIP

*black bean, tomato, queso fresco, avocado 10*

## BREADS & SPREADS

### AVOCADO

*peppers, cucumber, radish, greens 9*

### RICOTTA

*prosciutto, peaches greens, cashews 9*

### FIGS

*brie, walnuts, balsamic 8*

### CRAFT BUTTER

*our bread & butter, seasonal garnishes 5*

### SMOKED SALMON

*red onion, capers, horseradish, rye 10*

### HUMMUS

*chickpea, herbs, cucumbers, chuck's bread 10*

## LARGISH PLATES

### hand packed CRAFT BURGER

*cheddar, tomato jam, pickles, onion 12*

### house grind SHORT RIB BURGER

*braised short ribs, pesto, three cheese fondue, tempura onions 16*

### new england LOBSTAH ROLL

*celery, local greens, remoulade 20*

### crisp CHICKEN SAMMICH

*slaw, pickles, hot dust, our ranch 13*

### gotta have em SEA SCALLOPS

*brussels sprouts, citrus, cauliflower puree 24*

### korean BBQ DUCK BREAST

*sweet potatoes, onions, sesame seeds 25*

### wisconsin RAINBOW TROUT

*cucumber, lemon, pickled onion, farro, yogurt 23*

### artisan GRITS & SHRIMP

*tomatoes, celery, corn, white wine, greens 19*

### local beef SHORT RIBS

*creamed corn, crispy kale, natural jus 24*

### boneless half STICKY CHICKEN

*citrus, shishito peppers, cilantro, sesame 20*

### hand cut BUTCHERS BEEF

*seasonal garnish MP*

**Gluten Free, Vegan? Don't worry we can accommodate all of that just ask your server.**

## LOCAL HARVEST

### ...SALADS...

*roasted*  
**BEETS & BEETS**  
*baby kale, carrot, citrus, seeds, quinoa, yogurt 8*

*a simple*  
**SHAVED SALAD**  
*apples, radishes, carrots, kale, cider vinaigrette 7*

*Craft's*  
**CHOPPED SALAD**  
*some of this, more of that, crunchy bits, boiled eggs, remoulade dressing 11*

*yes really !!*  
**A CAESAR SALAD**  
*oven dried tomatoes, basil, parm croutons, classic dressing 8*

### ADD TO YOUR SALAD:

**crispy chicken 5 chilled shrimp 7**

### ...SIDES...

*local*  
**SQUASH SOUP**  
*apple compote, maple cream 7*

*charred*  
**CARROTS**  
*ricotta, seeds, pesto, local greens 7*

*roasted*  
**CAULIFLOWER**  
*shishito peppers, cashews, burrata, balsamic 9*

*farmers market*  
**HARVEST RISOTTO**  
*only what is best of the season 8*

*Craft Urban*  
**FRIES**  
*sea salt, parsley, truffle aioli 5*

## DAILY OFFERINGS

**Monday:** 1/2 price Craft Burger

**Tuesday:** Tacos & \$5 Margaritas

**Wednesday:** 1/2 price Wines by the Glass

**Thursday:** Ladies Night \$5 Sangrias

**Friday & Saturday:** LATE NIGHT RAMEN

**Saturday & Sunday:** BRUNCH 10-2:30