

IT'S JUST LUNCH

SNACKS

the fancy
CHEESE N MEAT N STUFF 
pickled veg, local cheese, not your lunch meat 13


Craft
FONDUE
apples, truffle, artisan bread 9

crisp
CHEESE CURDS 
tempura, pickles, our ranch 9

retro
FRENCH ONION DIP 
crisp potatoes, local crudite 10


BREADS & SPREADS


AVOCADO 
peppers, cucumber, radish, greens 9

RICOTTA 
prosciutto, peaches greens, hazelnuts 9

FIGS 
brie, walnuts, balsamic 8

CRAFT BUTTER 
our bread & butter, seasonal garnishes 5

SMOKED SALMON 
red onion, capers, horseradish, rye 10

PIMENTO CHEESE 
market crudite, cucumbers, crisp potatoes 10

YOU ALWAYS NEED SOME SOUP

New England Style
CLAM CHOWDA 
celery, carrots, paprika oil 7

local
SOUP OF THE DAY
ask your server for this freshly crafted option 7

...LARGER PLATES...


hand packed
CRAFT BURGER 
cheddar, tomato jam, pickles, onion 12

house grind
BRISKET BURGER
braised short ribs, pesto, three cheese fondue, balsamic onions 16

jonah
CRABBY PATTIES
avocado dressing, celery apple salad 21


crisp
CHICKEN SAMMICH 
house pickles, Craft sauce, our ranch 13

crisp
FALAFEL 
cucumber cracked wheat salad, local greens, flat bread 13

soy roasted
TURKEY CLUB 
cranberry mustard-mayo, multi-grain, avocado, cucumbers, tomato 13


artisan
GRITS & SHRIMP 
smoked cheddar, leeks, greens 19


short rib
GRILLED CHEESE
caramelized onions, tomato, 3 cheese 13


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

SALADS

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

a simple
SHAVED SALAD 
green beans, candied walnuts, blue cheese, red wine dressing 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, crisp potatoes, miso honey dressing 8


ADD TO YOUR SALAD :
crispy chicken 5 chilled shrimp 7

SIDES

charred
CARROTS 
ricotta, seeds, pesto, local greens 7

roasted
GAULIFLOWER 
pickled 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-Friday: LUNCH 11-2:30
Tuesday: 1/2 Price Craft Burgers AND \$5 Penrose Beers
Wednesday: 1/2 Price Select Wines by the Glass \$6 Craft Cheese N Cured Meat
Thursday: \$6 Craft Old Fashioned 1/2 Price Select Appetizers
Friday & Saturday: LATE NIGHT RAMEN
Saturday & Sunday: BRUNCH 10-2:30

CRAFT URBAN
FOOD. COCKTAILS. LOCAL.

email or call us for all your party needs @ info@crafturban.com 331.248.8161