

IT'S JUST LUNCH

SNACKS

the fancy
CHEESE N MEAT N STUFF 
pickled veg, local cheese, cured meat 13


Craft
BAHN MI DOG
jalapeno cheddar sausage, pickled veg, sriracha aioli, new england style bun 8

crisp
CHEESE CURDS 
tempura, pickles, our ranch 9

not your average
NACHOS
slow cooked pork, pickled peppers, chipotle cheese sauce 10


BREADS & SPREADS

AVOCADO 
peppers, cucumber, radish, greens 9

RICOTTA 
prosciutto, grapes, greens, cashews 9

TOMATO 
burrata, arugula radishes, balsamic 9

CRAFT BUTTER 
our bread & butter, seasonal garnishes 5

SMOKED SALMON 
red onion, capers, horseradish, rye 10

FONDUE
apples, truffle, artisan bread 10

YOU ALWAYS NEED SOME SOUP

spring
CARROT N GINGER 
ginger, apples, chimichurri 7

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

LARGISH PLATES

crispy
CHICKEN SAMMICH
house ranch, Craft hot sauce, pickles 13

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

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


jonah
CRABBY PATTIES
avocado dressing, celery apple salad 21

artisan
GRITS & SHRIMP
smoked cheddar, peppers, greens 19

crisp
FALAFEL
cucumber farro salad, local greens, toasted flat bread 13

soy roasted
TURKEY CLUB
honey mustard mayo, avocado, cucumbers, tomatoes, sprouts, cracked wheat bread 13


short rib
GRILLED CHEESE
balsamic onions, tomato jam, 3 cheeses 13


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

SALADS

BEETS & BEETS SALAD 
sol gardens lettuce, carrots, citrus, poppy seed dressing, quinoa, yogurt 9

EAST MEETS WEST CAESAR SALAD 
oven dried tomatoes, basil, crisp potatoes, miso honey dressing, manchego 9


CHOPPED SALAD 
romaine, tomatoes, cucumbers, peppers, farro, hard boiled egg, tortilla crisps, remoulade dressing 11

STEAK SALAD 
skirt steak, sol garden lettuce, radishes, pickled sweet peppers, mighty vine tomatoes, balsamic onions, crumbled blue cheese 19

MAKE IT AN ENTREE
chilled texas shrimp 6 *crispy chicken* 5

SIDES AND STUFF

ROASTED ASPARAGUS 
pickled peppers, cashews, burrata, balsamic 9

CHARRED CARROTS 
sol gardens carrots, ricotta, seeds, pesto and greens 8

CRAFT URBAN HAND CUT FRIES 
sea salt, parsley, truffle aioli 6

HARVEST RISOTTO 
the best of the season 8