

# To Go Lunch

## Lunch Tuesday-Saturday 11am-2:30pm

### Small Plates

Crispy Cheese Curds \$10  
Tempura style with house pickles

Craft Urbans Hand Crafted Soup \$6  
We always have 2 to choose from

Smoked Salmon Spread \$11  
Red onion, capers, horseradish, toasted rye

Market Salad \$9.5  
Local greens, garden vegetables, house dressing

Buffalo Cauliflower \$9  
Tempura battered, ranch dipping sauce

### Large Plates

Double Cut Fried Bologna Sandwich add an egg \$15  
dijon Mayo, LTO, sharp cheddar, brioche bun

Crisp Chicken Sammich \$14  
house pickles, craft hot sauce, our ranch

Bacon Grilled Cheese \$13  
caramelized onions, tomato, 3 cheeses

Craft Burger \$13  
Cheddar cheese, tomato jam, caramelized onions, pickles

Crafts Chopped Salad \$13  
some of this a little of that, hard boiled farm egg, remoulade dressing  
Add crisp chicken \$5 chilled texas shrimp \$7

Short Rib Burger \$16  
Shredded short ribs, fondue, pesto, balsamic onions

### Desserts

Chocolate Mousse \$9  
Marshmallow, graham crackers

Market Creme Brulee \$5

# To Go Dinner

## Dinner Tuesday-Friday 2:30pm-7pm

### Small Plates

Crispy Cheese Curds \$10  
Tempura style with house pickles

Craft Urbans Hand Crafted Soup \$6  
We always have 2 to choose from

Smoked Salmon Spread \$11  
Red onion, capers, horseradish, toasted rye

Market Salad \$9.5  
Local greens, garden vegetables, house dressing

Buffalo Cauliflower \$9  
Tempura battered, ranch dipping sauce

### Large Plates

Double Cut Fried Bologna Sandwich add an egg \$15  
dijon Mayo, LTO, sharp cheddar, brioche bun

Crisp Chicken Sammich \$14  
house pickles, craft hot sauce, our ranch

Bacon Grilled Cheese \$13  
caramelized onions, tomato, 3 cheeses

Craft Burger \$13  
Cheddar cheese, tomato jam, caramelized onions, pickles

Crafts Chopped Salad \$13  
some of this a little of that, hard boiled farm egg, remoulade dressing  
Add crisp chicken \$5 chilled texas shrimp \$7

Short Rib Burger \$16  
Shredded short ribs, fondue, pesto, balsamic onions

# **To Go Dinner Continued**

## **Dinner Tuesday-Saturday 2:30pm-7pm**

Herb Roasted Chicken Breast \$20  
Brussels sprouts, chicken chorizo, potatoes

Slow Roasted Pork Shoulder \$21  
Smoked cheddar grits, baby carrots, broccolini

Red Wine Braised Beef Short Rib \$24  
Market Risotto, baby carrots, red wine

Market Pizza \$14  
Ask your server for details

### **Desserts**

Chocolate Mousse \$9  
Marshmallow, graham crackers

Market Creme Brulee \$5

# **To Go Brunch**

## **Brunch Saturday 11am-2:30pm**

### **Small Plates**

Gotta Have Those Sticky Buns \$7  
Our seasonal preparation

Crispy Cheese Curds \$10  
Tempura style with house pickles

Craft Urbans Hand Crafted Soup \$6  
We always have 2 to choose from

Smoked Salmon Spread \$11  
Red onion, capers, horseradish, toasted rye

Market Salad \$9.5  
Local greens, garden vegetables, house dressing

Buffalo Cauliflower \$9  
Tempura battered, ranch dipping sauce

### **Large Plates**

Chicken n Biscuit \$14  
Chicken chorizo gravy, crisp chicken, over easy egg

The Count of Monte Cristo  
Smoked ham, turkey, jalapeno jam, swiss cheese, over easy egg

Crafts Chopped Salad  
some of this a little of that, hard boiled farm egg, remoulade dressing  
Add crisp chicken \$5 chilled texas shrimp \$7

Double Cut Fried Bologna Sandwich add an egg \$15  
dijon Mayo, LTO, sharp cheddar, brioche bun

Crisp Chicken Sammich \$14  
house pickles, craft hot sauce, our ranch

# **To Go Brunch**

## **Brunch Saturday 11am-2:30pm**

Bacon Grilled Cheese \$13  
caramelized onions, tomato, 3 cheeses

Craft Burger \$13  
Cheddar cheese, tomato jam, caramelized onions, pickles

Crafts Chopped Salad \$13  
some of this a little of that, hard boiled farm egg, remoulade dressing  
Add crisp chicken \$5 chilled texas shrimp \$7

Short Rib Burger \$16  
Shredded short ribs, fondue, pesto, balsamic onions

### **Desserts**

Chocolate Mousse \$9  
Marshmallow, graham crackers

Market Creme Brulee \$5