



Hours of Operation

Monday - Sunday 11am-9pm

Saturday - Sunday Brunch 10am-2:30pm

Reservations 331.248.8161

www.crafturban.com

Scroll down for menu

Lunch/Dinner

Starters

The Most Amazing Chilled Crab Dip 13

A little zesty, a little spicy, house chips

Avocado Toast 9

Local greens, summer radishes, pickled peppers, cracked wheat bread

Beet Salad 9.5

Local greens, roasted beets, seeds, crispy quinoa, dill yogurt, honey poppyseed dressing

Caesar Side Salad 9.5

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

Smoked Salmon Spread 11

Horseradish, cream cheese, capers, toasted pumpernickel

Buffalo Cauliflower 9

Tempura style, honey butter buffalo sauce, ranch dipping sauce

Kelly's Pierogis 9

Potato-cheddar cheese filled, crispy bacon

Crisp Cheese Curds 10

Tempura style, house pickles, honey mustard dipping sauce

The World's Best Nachos 12

Al pastor style pork, cilantro, onions, peppers, black beans, sour cream, chipotle cheese sauce

Crafted Corn Dog 9

Asian relish, sriracha mayo, korean bbq sauce

Large Plates

All sandwiches served with fries

Crispy Chicken Sammich 14

Craft hot sauce, pickles, slaw, sriracha aioli, brioche bun

Everyday Is Taco Tuesday 13

Korean bbq spiced chicken, carrot slaw, cilantro, flour tortilla

Rayes' Family Secret Gumbo 18

Andouille sausage, shrimp, crab, jasmine rice

Pulled Pork Burger 15

Slagel Farms' ground beef, pulled bbq pork, pineapple pico de gallo, pickled peppers, chipotle cheese sauce, brioche bun

Craft Burger 13

Slagel Farms' ground beef, tomato jam, caramelized onions, cheddar cheese, pickles, brioche bun

Brisket Burger 16

Slagel Farms' beef, balsamic grilled onions, cheese fondue, pesto, braised brisket, brioche bun

Craft Chopped Salad 13

Romaine lettuce, wheat berries, tomatoes, cucumbers, potatoes, radish, tortilla crisps, hard boiled egg, remoulade dressing

Add Fried Chicken 5

Add Shrimp 7

Caesar Entree Salad 13

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

Add Fried Chicken 5

Add Shrimp 7

Al Pastor Style Chicken Breast 19

Roasted baby peppers, sweet potatoes, chicken chorizo

Crispy Porchetta 19

Slagel Farms' pork belly, garlic pesto, arugula, crispy potatoes, fig mostarda

Butchers Beef MP

Seasonal preparation ask your server for detail

Desserts

Death by Chocolate Mousse 9

Dark chocolate ganache, graham cracker, sea salt, marshmallow brulee

Craft Sundae 8

Our latest seasonal option!

Strawberry Shortcake 9

House made biscuit, warm mint strawberry compote, sweet whipped cream

Craft Poptart 9

Blueberry compote, fresh mint, vanilla icing

Children's Menu

Starters

Crisp Cheese Curds 6

House made honey mustard dipping sauce

Avocado Toast 6

Crushed avocado, tomatoes, cucumbers

Garden Salad 6

Romaine, cucumbers, tomatoes and house ranch dressing

Side of Fries 6

Hand cut served with ketchup

Crudite 6

Cucumbers, carrots, tomatoes with ranch dipping sauce

Entrees

Beef Sliders 8

2 local beef patties, cheddar cheese, brioche bun, house fries

Crisp Chicken Sliders 8

2 crisp chicken strips, ranch dressing, brioche bun, house fries

Chicken Strips 8

Crispy Chicken, cucumbers, tomatoes, ranch dipping sauce, house fries

Griddled Cheese Sandwich 8

Cheddar cheese, brioche bread, house fries

Brunch!! Available Saturday & Sunday 10am-2:30pm

Starters

Gotta Have Dem Sticky Buns 10

Our seasonal preparation

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Horseradish, cream cheese, capers, toasted pumpernickel

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Brunch Cocktails “Hair of the Dog”

Bloody Mary 12

House Bloody mix, seasonal skewer, vodka and aquavit

Mimosa 12

Bubbly and fresh squeezed orange juice

Brunch Punch 7

Bartender’s weekend special

Coffee and Tea

French Press Coffee 6

Regular or decaf

Tea 3

Choice of White Rose, Irish Breakfast, Chai, Green Tea

Large Plates

The Classic 13

2 eggs your way, breakfast potatoes, country ham, house jam, ciabatta toast

Crispy Chicken Sammich 14

Craft hot sauce, pickles, slaw, sriracha aioli, brioche bun, hand cut fries

Add Egg 1.5

Brunch Tacos 13

Scrambled Eggs, avocado, cilantro, tomato salsa, flour tortillas

Craft Burger 13

Slagel Farms' ground beef, tomato jam, caramelized onions, cheddar cheese, pickles, brioche bun, hand cut fries

Add Egg 1.5

Chicken n Biscuits 14

Chicken chorizo gravy, crisp chicken, over easy egg

The Count of Monte Cristo 15

Smoked ham, turkey, jalapeno jam, swiss cheese, over easy egg

Craft Chopped Salad 13

Romaine lettuce, wheat berries, tomatoes, cucumbers, potatoes, radish, tortilla crisps, hard boiled egg, remoulade dressing

Add Fried Chicken 5

Add Shrimp 7

Caesar Salad 13

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

Add Fried Chicken 5

Add Shrimp 7

Crafted Chilaquiles 14

Corn tortilla, tomato salsa, farmer's cheese, sour cream, pickled onions, peppers, cilantro, sunny side eggs

Desserts

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Dark chocolate ganache, graham cracker, sea salt, marshmallow brulee

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