



## Lunch/Dinner

### Starters

*\*CAN BE MADE GLUTEN FREE*

### Breads and Spreads

**\*The Most Amazing Chilled Crab Dip 13 GF**

*A little zesty, a little spicy, house chips*

**\*Avocado Toast 9**

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

**\*Tomato Bruschetta 10**

*Ricotta cheese, basil pesto, pickled peppers, aged balsamic*

**\*Smoked Salmon Spread 11**

*Horseradish, cream cheese, capers, toasted pumpernickel*

**Warm Spinach Dip 10**

*Tossed with a touch of cheese, toasted bread crumbs, country bread*

**\*Crafted Seasonal Butter 9**

*Changes like the wind*

**Soup, Salads and Veggies**

**\*Roasted Pumpkin Soup 8 GF**

*Roasted pumpkin, apple cider, pumpkin spices, maple syrup and a touch of cream*

**\*Beet Side Salad 9.5 GF**

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

**\*Greek Side Salad 9.5 GF**

*Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette*

**\*Caesar Side Salad 9.5 GF**

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

**\*Buffalo Cauliflower 10 GF**

*Tempura style, honey butter buffalo sauce, ranch dipping sauce*

**\*Roasted Baby Carrots 10**

*Ricotta cheese, aged balsamic, toasted seeds, basil pesto*

**Appetizers to Share**

**\*Shark Uttie Re Board 12**

*A sampling of local meat n cheese with country bread*

**Kelly's Pierogis 10**

*Potato-cheddar cheese filled, crispy bacon*

**\*Crisp Cheese Curds 10 GF**

*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*

**\*Harvest Risotto GF 13**

*Only what's best in season*

**\*Roasted Bone Marrow Toast 12**

*Slagel Farms beef marrow, fig mostarda jam, ciabatta bread*

## **Large Plates**

*All sandwiches served with fries*

*\*CAN BE MADE GLUTEN FREE*

**\*Crispy Chicken Sammich 14**

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

**\*Craft Burger 13**

*Slagel Farm's ground beef, tomato jam, caramelized onions, cheddar cheese, pickles, brioche bun*

**\*Brisket Burger 16**

*Slagel Farm's beef, balsamic grilled onions, cheese fondue, pesto, braised brisket, brioche bun*

## **Entree Salads**

**\*Craft Chopped Salad 13 GF**

*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 GF**

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

**Add Fried Chicken 5**

**Add Shrimp 7**

**\*Greek Entree Salad 13 GF**

*Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette*

**Add Fried Chicken 5**

**Add Shrimp 7**

**\*Grilled Skirt Steak Salad 20 GF**

*Local greens, balsamic onions, roasted peppers, blue cheese, crisp potatoes, balsamic vinaigrette*

**Not So Traditional Entrees**

**\*Everyday Is Taco Tuesday 13**

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

**Rayes' Family Secret Gumbo 19**

*Andouille sausage, shrimp, crab, jasmine rice*

**\*Papa C's Country Fried Chicken 20**

*The world's best Mac n Cheese, country greens, tabasco jus*

**\*Shrimp & Grits 21 GF**

*Smoked cheddar grits, NOLA style bbq shrimp*

**\*Slow Cooked Pork Shoulder 20 GF**

*Sweet and sour brussels sprouts, crispy quinoa*

**\*House Made Bratwurst 20**

*Slagel Farms Pork, roasted apples, pumpkin seeds, sweet onions, ricotta cheese gnudi*

**\*Red Wine Beef Pot Roast 25 GF**

*Crispy potatoes, roasted carrots, mushroom gravy*

**\*Butchers Beef MP GF**

*Seasonal preparation ask your server for detail*

## **Desserts**

*\*CAN BE MADE GLUTEN FREE*

### **\*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*

## **Coffee and Tea**

### **French Press Coffee 6**

*Regular or decaf*

### **Tea 3**

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

## **Children's Menu**

### **Children's Starters**

*\*CAN BE MADE GLUTEN FREE*

### **\*Crisp Cheese Curds 6 GF**

*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 GF**

Hand cut served with ketchup

**\*Crudite 6 GF**

Cucumbers, carrots, tomatoes with ranch dipping sauce

## **Children's Entrees**

*\*CAN BE MADE GLUTEN FREE*

**\*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 GF**

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**

*\*CAN BE MADE GLUTEN FREE*

**Gotta Have Dem Sticky Buns 10**

*Our seasonal preparation*

**\*The Most Amazing Chilled Crab Dip 13 GF**

*A little zesty, a little spicy, house chips*

**\*Avocado Toast 9**

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

**\*Smoked Salmon Spread 11**

*Horseradish, cream cheese, capers, toasted pumpernickel*

**\*Tomato Bruschetta 10**

*Ricotta cheese, basil pesto, pickled peppers, aged balsamic*

**\*Crafted Seasonal Butter 9**

*Changes like the wind*

**Salads and Veggies**

**\*Beet Salad 9.5 GF**

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

**\*Caesar Side Salad 9.5 GF**

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

**\*Greek Side Salad 9.5 GF**

*Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette*

**\*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 GF**

*Tempura style, house pickles, honey mustard dipping sauce*

## **Brunch Cocktails “Hair of the Dog”**

*\*CAN BE MADE GLUTEN FREE*

**Bloody Mary 12**

*House Bloody mix, seasonal skewer, vodka and aquavit*

**\*Mimosa 12 GF**

*Bubbly and fresh squeezed orange juice*

**\*Brunch Punch 7 GF**

*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**

*\*CAN BE MADE GLUTEN FREE*

**\*The Classic 13**

*2 eggs your way, breakfast potatoes, smoked bacon, 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 Farm's 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 Local Egg Sandwich 15**

*Smoked Bacon, raspberry jalapeno jam, cheddar cheese, scrambled eggs, country bread n potatoes*

**\*Breakfast Burrito 15**

*Scrambled Chicken Chorizo and eggs, pickled peppers n onions, black beans n rice, avocado, cilantro, tomato salsa*

***Smother it: pulled pork and Chipotle cheese sauce 4***

**\*Crafted Chilaquiles 15 GF**

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

**\*Steak n Eggs 21**

*Slagel Farms Beef, country potatoes, ciabatta bread, 2 eggs your choice*

**Brunch Fried Rice 14**

*Jasmine rice, pulled pork, crispy chicken, pickled peppers and onions, cilantro, poached eggs*

**\*Craft Chopped Entree Salad 13 GF**

*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 GF**

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

**Add Fried Chicken 5**

**Add Shrimp 7**

**\*Greek Entree Salad 13 GF**

*Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette*

**Add Fried Chicken 5**

**Add Shrimp 7**

## **Desserts**

*\*CAN BE MADE GLUTEN FREE*

**\*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 Brunch Menu**

### **Starters**

*\*CAN BE MADE GLUTEN FREE*

**\*Crisp Cheese Curds 6 GF**

House made honey mustard dipping sauce

**\*Avocado Toast 6**

Crushed avocado, tomatoes, cucumbers

**\*Garden Salad 6 GF**

Romaine, cucumbers, tomatoes and house ranch dressing

**\*Side of Fries 6 GF**

Hand cut served with ketchup

**\*Crudite 6 GF**

Cucumbers, carrots, tomatoes with ranch dipping sauce

## **Entrees**

*\*CAN BE MADE GLUTEN FREE*

**\*Scrambled Eggs 8**

Bacon, ciabatta bread, country potatoes

**French Toast Sticks 8**

House jam, syrup

**\*Griddled Cheese Sandwich 8**

Cheddar cheese, brioche bread, house fries

**\*Brunch Tacos 8**

*Scrambled Eggs, avocado, cilantro, flour tortillas*