

SALADS

Add-On: Salmon 10 / Sirloin 8 / Shrimp 12 / Chicken 6

CRAFT SIGNATURE SALAD.....12

Arcadian Greens / Candied Walnuts / Mandarin Oranges / Craisins / Goat Cheese / Balsamic

FARM SALAD.....7

Arugula / Mixed Greens / Shaved Apples / Pancetta Croutons / Lemon Pepper Thyme Dressing

SIDE HOUSE SALAD.....6

Mixed Greens / Tomato / Cucumber / Balsamic Dressing

BURRATA BAR.....12

Served with Local Tre Olive Award Winning E.V.O.O / Grilled Bread

Choices **SLOW ROASTED HEIRLOOM TOMATOES**

HOUSEMADE PESTO

JAMON SERRANO

CAPRESE SALAD.....12

Fresh Sliced Mozzarella / Roasted Tomatoes / Basil Pesto / Balsamic Glaze

CAESAR.....6

Local Romaine / Grana Padano / Smoked Caesar Dressing

LARGER PLATES

CRAFT 32 FRIED CHICKEN.....22

Sriracha Seasoned Fries / Sweet Vinegar Slaw

CRAFT STEAK FRITES.....24

Organic House Cut Truffle Parmesan Fries / Chimmichurri / Garlic Aioli

VEGAN FARRO STIR FRY.....18

Peppers / onions / peas / asparagus / Crispy Carrots

WILDEY NORWEGIAN SALMON.....25

Cilantro Lime Rice / Apple Cider Gastrique / Charred Asparagus

MILANESE.....22

Choice of Pan Seared Chicken Breast or Pork Loin
Lightly Dressed Salad with Balsamic Glaze

BLACKENED SCALLOPS.....26

Roasted Fingerling Potatoes / Cool Zucchini Salad / Mint Balsamic Dressing

GARGANELLI PASTA.....22

Pancetta / Peas / Light Garlic Cream Sauce

SHORT RIB.....26

Herbed Mash / Broccolini / Braising Jus

**ENTRÉES AVAILABLE
STARTING AT 4PM**

ON BREAD

HAND CUT FRIES • HOUSE CURED PICKLES

CRAFT 32 BURGER.....15.95

Brioche / Lettuce / Tomato / Gorgonzola / Bacon / Mushrooms

CRAFTY CHICKEN SANDWICH...15.95

Fried Chicken / Crispy Proscuitto / Melted Shredded Mozz / Arugula / Garlic Aioli

BUILD YOUR OWN BURGER.....13

Add-on: Bacon 2 / Gorgonzola 1 / Sautéed Mushrooms 1 / Avocado 1

AHI TUNA WRAP.....15.95

Sesame Seared and Chilled Ahi Tuna / Ginger Napa Slaw

OYSTER PO' BOY.....15.95

Fried Oysters / Tomato / Jerk Remolaude

VEGGIE BURGER.....15.95

Lettuce / Tomato / Aioli - Cheddar Optional

CORNED BEEF REUBEN.....15.95

Rye Bread / Sauerkraut Slaw / Spiced Aioli

DESSERT

Smores.....5

Seasonal Homemade Cheesecake...5

Oreo Truffles.....5

Lemoncello Cake.....5

S Cajun Middlin's.....5

DES House Cut Fries.....5

SIDES Seasonal Vegetable.....5

S Mashed Potatoes.....5

S Farro.....5



Executive Chef Nicholas Becker
Sous Chef Bryan Meadows
Sous Chef Jacob Cosome

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing order please inform your server if a person in your party has a food allergy