

Tapas

Hot Honey Calamari

Cornmeal And Sesame Seed Crusted, Tossed In Hoy Honey Sauce, Sesame Glace, and Wasabi Aioli 10 GF

Garlic Shrimp

Basil Chili Flakes, Garlic, Olive Oil, and Pressed Crostinis 11 GF

Sundried Tomato Pesto Hummus

Kalamata Olives, Feta Cheese, and Pressed Crostinis 7 GF

Pan Roasted Brussel Sprout and Cauliflower

Romesco Sauce and Almonds 7 GF

Yucca Fries

Hand-cut Tossed In Garlic Olive Oil, Escabeche Onions
Served with Cuban Ketchup 6 GF

Hand-Helds, Etc.

*All Burgers, Sandwiches, and Wraps served with White Truffle
Parmesan Fries Or Yucca Fries.*

Or Substitute with:

Side Salad +2 | Caesar +2 | Soup +2 | Caprese +4

Craft Burger

Cheddar, Arugula, Tomato, Caramelized Onion,
Garlic Aioli, and Apple Smoked Bacon 13

Greek Lamb Burger

Mint Tzatziki Sauce, Feta Cheese, Red Onion, Tomato and Arugula 16

Roast Beef on Weck

Sliced Roast Beef Dipped in Au Jus served on Kummelweck Roll with
Horseradish Sauce 12

Fried Buffalo Chicken Sandwich

Topped with Blue Cheese Crumble and sliced Pickles
on Brioche Bun 12

Korean Short Rib Taco

With Kimchi Slaw and Cilantro with Spicy Tomato Aioli 12

Blackened Crabcake Burger

With Remoulade Sauce, Arugula, Tomato 13

Craft Ruben

House Roasted Corn Beef, Gruyere Cheese,
Sauerkraut, and Russian Dressing 13
GF Upon Request

Chicken Cordon Bleu Wrap

Fried Chicken, Ham, Gruyere Cheese and Honey Mustard 12

Chicken Salad Wrap

Lettuce and Tomato 8

Craft Veggie Burger

Quinoa, Brown Rice, Black Bean, Corn, Spices and Herb Patty,
Arugula, Tomato, Red Onion, Spicy Tomato Aioli 10

Cuban Sandwich

Ham, Cuban Pork, Gruyere, Mustard and Pickles 11

Sharing Plate Charge of \$2

Create Your Own Combo

Half Cuban Sandwich

Or

Half Chicken Wrap

With Side Craft Salad or Soup of Day 9

Craft Salad and Soup Combo 9

CRAFT CUISINE
world-inspired dining

Fresh Pantry

Grilled Octopus Salad

Hummus, Arugula, Tossed With Greek Dressing, Kalamata Olive, Grape Tomatoes, Feta, Garlic Infused Oil, and Grilled Lemon 16

Craft Salad

Baby Greens, Grape Tomatoes, Toasted Pine Nuts, Shaved Parmesan, Basil Vinaigrette 8

Add Tofu +3 | Chicken +4 | Shrimp +5 | Salmon +6

Craft Cobb Salad

Baby Greens, Bacon, Grilled Chicken, Gorgonzola, Egg, Grape Tomatoes, Scallion, Avocado, with Balsamic Vinaigrette 14

Apple Crunch Salad

Green Apples, Dried Cranberries, Candied Pecans, Topped With Crispy Lo Mein Noodles, Gorgonzola, and Cran-orange Vinaigrette 11

Add Tofu +3 | Chicken +4 | Shrimp +5 | Salmon +6

BLT Salad

Spinach with Grape Tomatoes, Thick Slice Apple Smoked Bacon served with Basil Vinaigrette and Garlic Croutons 9

Add Tofu +3 | Chicken +4 | Shrimp +5 | Salmon +6

Sharing Plate Charge of \$2

CRAFT **CUISINE**
world-inspired dining

Ask Us About Lunch Catering & Events

Private Rooms, Community Dining
Audio Visual Technology
In-House and Offsite Options

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Entrees

Mediterranean Salmon

Grilled Portabella Mushroom, Ratatouille Vegetables, Pistachio Pesto and Topped With Feta Arugula Salad 17

Quinoa Bowl

Topped With Grilled Portabella Mushroom, Ratatouille Vegetables, Pistachio Pesto, Topped with Feta Cheese Arugula Salad 11
Add Tofu +3 | Chicken +4 | Shrimp +5 | Salmon +6

Carbonara

Pancetta, Caramelized Onions, Sweet Peas 16
Parmesan Cream Sauce, Fettuccine
Chicken +4 | Shrimp +5 | Pan Seared Tuna +6

Desserts 9

Coconut Flan

Deep Dish Chocolate Cheesecake with Strawberries

Limoncello

Tiramisu Topped with White Chocolate

Nutella Panna Cotta

S' More

Beverages

For additional options, including 24 wines by the glass, please ask your server for our wine, beer, and hand-crafted cocktail list.

Coke, Diet Coke, Sprite, Pink Lemonade & Orange 2.75

Iced Tea 2.75
(Sweet or Unsweet)

Saratoga Bottled Water Sparkling 5 | Still 5

Mixed Berry Sparkling Water 4

Fresh Basil and Lemon- Infused Lemonade 4.50

Coconut-Mint Lemonade 5

Fresh Mint & Strawberry Lemonade 4.50

Espresso 3
Cappuccino 4

Brewed Coffee 3

Assorted Herbal Tea 3