

# CRAFT

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## KITCHEN & BAR

### CRAFT-ED SHARE PLATES

*Meant for sharing ... or not!*

#### Deviled Eggs 12 **GF**

*Bacon Jam, Crispy Shallot, Chives*

#### Slow-Smoked Pulled Pork Sliders 13

*Bradford Farms Cabbage Slaw  
Sweet Heat BBQ Sauce, Brioche Slider Buns*

#### Mushroom Confit 13 **V**

*Sunchoke Purée, Grilled Mushrooms  
Crêpes, Pumpkin Condiment*

#### Elote Fritter 13 **V**

*Sweet Corn, Smoked Chile Mayo  
Cotija Dust, Lime*

#### Mac & Cheese Skillet 15

*Cavatappi Pasta, Sharp Cheddar Cheese Sauce  
Chef's Seasonally Inspired Mix-Ins*

#### Spiced Clams 15

*Fennel, Oregano, Sourdough, Aleppo*

#### Roasted Vegetables & Chermoula 15 **V**

*Tahini, Broccolini, Carrots, Cauliflower  
Watermelon Radish, Benne Seeds*

#### Grazing Board 22 **GF**

*Chef's Selection of Local Meats & Cheeses*

#### Spiced Lamb Meatballs 15

*Tomato Harissa, Whipped Feta  
Marcona Almond Crumble, Micro Greens*

#### Asparagus Fries 12 **V**

*Tempura-Fried Asparagus Spears  
Lemon, Tarragon Aioli, Espelette Pepper*

### DIPS & SPREADS

#### Baba Ghanoush 12 **V**

*Eggplant, Pepita Gremolata, Sourdough*

#### Mackerel Rilette 14

*Smoked Mackerel, Crème Fraîche  
Chive, Crushed Cashew, Sourdough*

#### Sweet Potato Hummus 12 **V**

*Chickpea, Urfa Butter, Sourdough*

#### Flight of Mustards 11

*Chef's Selection Terrapin Ridge Farms Mustard Trio  
Buttery Pretzel Rolls*

### SOLO PLATES

#### Roasted Candy Squash Bisque & Grilled Cheese Duo 13 **V**

*Cheddar & Caramelized Onion  
Sourdough Grilled Cheese*

#### Citrus Beet Salad 13 **V**

*Peppery Arugula, Roasted Farm Beets  
Citrus Segments, Halloumi Croutons  
Marcona Almonds*

#### Parmesan Kale Salad 12

*Marinated Tuscan Kale  
Parmesan, Toasted Focaccia Crumble  
Creamy Anchovy-Peppercorn Dressing*

#### Craft Cobb Salad 13 **GF**

*Chopped Romaine, Marinated Baby Tomatoes  
Jammy Egg, Avocado, Blue Cheese Crumbles  
Candied Bacon, Pickled Onions, Ranch Dressing*

#### Protein Additions

**Grilled Chicken 7 • \*Pan-Seared Scottish Salmon 11  
Sautéed Local Shrimp 11 • Marinated Crispy Tofu 6**

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### BURGER BOARDS

Served on Chef Johan's handcrafted sesame brioche bun, house-brined pickle spear, and hand-cut fries.  
House-Blend Burgers served with bibb lettuce, sliced tomato, & shaved red onion.

#### House-Blend Burgers

Chuck, Brisket, & Short Rib

##### Our House Burger 18

Candied Bacon Jam  
Blue Cheese, Garlic Aioli

##### The Smokestack 19

Tobacco Onions, Smoky BBQ Aioli  
Bacon, Sharp Cheddar

##### Mushroom & Swiss 18

Crispy Onions, Swiss, French Onion Aioli  
Balsamic & Thyme-Roasted Mushrooms

#### Other Burgers

Each One Unique

##### The Craft Smash 15

Double 4-oz Patty, Caramelized Onions  
Dijonnaise, Pickles, Cooper® Sharp White

##### Southern-Fried Chicken 14

Crispy Chicken Thigh, Pimento Cheese  
House Pickles, Cajun Remoulade

##### Beet & Black Bean Burger 14 **V**

Goat Cheese Spread, Arugula  
Pickled Red Onion, Beet Mayo

### SKILLET PIES

##### Creamy Hunter's Chicken 23

Pulled Chicken  
Mushrooms, Chicken Jus  
Puff Pastry Topper

##### Short Rib Pie 27 **GF**

Carrots, Peas  
Mashed Potato Topper  
Cheddar Cheese

##### Étouffée 28

Crawfish, Cajun Seasoning  
Peppers, Onions  
Puff Pastry Topper

### CHEF-CRAFTED ENTREES

Seasonally Inspired Hearty Plates

##### Bacon-Crusted Snowy Grouper 36

Sweet Potato Purée, Bacon & Butter Bean Hash  
Maple-Bourbon Gastrique

##### Pulled Pork Platter 21

Slow-Smoked Pork Shoulder, House Pickles  
Sharp Cheddar Mac, Braised Bradford Collards  
Tangy Eastern North Carolina Vinegar Sauce  
Honey Butter Cornbread

##### Chicken Schnitzel 28

Pretzel Crust, Potato Purée  
Sautéed Greens, Mustard Butter

##### Lamb Ribs 28

Slow-Smoked Ribs, Maple Harissa  
House Pickles, Kale, Sidewinder Fries  
Honey Butter Cornbread

##### Coffee-Rubbed Hanger Steak 32 **GF**

Chimichurri, Fingerling Potatoes  
Charred Broccolini

##### Wild Mushroom Pappardelle 28 **V**

House-Cut Pappardelle, Mushroom Sugo  
Black Garlic Cream, Pecorino, Soft Herbs

**GF** Gluten Free   **V** Vegan   **V** Vegetarian

For our members with life-threatening food allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions seriously, cross contact with other ingredients may occur.

Regrettably, we cannot guarantee the complete absence of allergens.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

10/21/25