

CRAFT

KITCHEN & BAR

CRAFT-ED SHARE PLATES

Meant for sharing ... or not!

Deviled Eggs 12 **GF**

Bacon Strip, Candied Jalapeño, Espelette Pepper

Slow-Smoked Pulled Pork Sliders 13

Bradford Farms Cabbage Slaw

Sweet Heat BBQ Sauce, Brioche Slider Buns

Smashed New Potatoes 15

Citrus Crème Fraîche, Scallions

Chicken Curry Hand Pies 20

Fresh Herb Sauce, House Pickles, Feta Crumble

Smashed Pea Fritters 15 **V**

Garlic Yogurt, Salmon Roe, Dill

Mac & Cheese Skillet 15

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

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 13 **V**

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

DIPS & SPREADS

Baba Ghanoush 12 **V**

Eggplant, Pepita Gremolata
Sourdough Bread

Artichoke & Crab Dip 18

Artichoke Hearts, Sliced Radish, Parmesan
Herbs, Flatbread Crackers

Warmed Goat Cheese 15 **V**

Candied Walnuts, Balsamic Glaze
Flatbread Crackers

Buttery Pretzel Rolls 11

Chef's Selection of
Terrapin Ridge Farms Mustard Trio

SOLO PLATES

Soup of the Week 6/8

Rustic Garden Tomato Salad 15 **V**

Marinated Tomatoes, Heirloom Tomatoes
Charred Onions, Pomegranate Seeds
Focaccia Croutons
Roasted Garlic & Sherry Vinaigrette

Parmesan Kale Salad 12

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

Little Gem Lettuce & Apple Salad 14 **V GF**

Gorgonzola, Candied Pecans
Meyer Lemon Dressing

Protein Additions

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

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.

3/24/26

CRAFT

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CHEF-CRAFTED ENTREES

Seasonally Inspired Hearty Plates

Butter-Poached Halibut 42

Carrot Verjus Purée, Sugar Snap Peas
Champagne Semolina Pasta, Fresh Herbs

Lamb Ribs 28

Slow-Smoked Ribs, Maple Harissa
House Pickles, Tomato & Cucumber Salad
French Fries, Honey Butter Cornbread

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

Fisherman's Stew 26

Shrimp, Halibut, Mussels, Seafood Stock
Heirloom Tomatoes, Grilled Sourdough Bread

Charred Flat Iron Steak 34 GF

Smashed New Potatoes, Swiss Chard
Sauce au Poivre

Brown Butter Gnocchi 28

Sunchoke Purée, Asparagus Tips
Crispy Prosciutto, Aged Pecorino, Chive Oil

Chicken Schnitzel 28

Pretzel Crust, Potato Purée
Green Cabbage & Bacon, Mustard Butter

HAND-CRAFTED SPECIALTIES

Pork Belly Bao Buns 22

Honey-Soy Pork Belly
Charred Scallion Sriracha
Pickled Cucumbers & Carrots

Avocado Lobster Roll 30

Fresh Lobster Salad, Bibb Lettuce
Lime Avocado Crema, Scallions
Toasted Split-Top Bun
House Fries

Mushroom Toast 22 V

Brandied Foraged Mushrooms
Whipped Ricotta, Pecorino
Balsamic Glaze, Grilled Sourdough

BURGER BOARDS

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

House-Blend Burgers

Chuck, Brisket, & Short Rib

Craft House Burger 18

Candied Bacon Jam
Blue Cheese, Garlic Aioli

Pickled Pepper Jack 20

Calabrian Jam, Chipotle Aioli
Bacon, Pickled Fresno Chiles

Mushroom & Swiss 18

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

Other Burgers

Each One Unique

The Craft Smash 15

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

Southern-Fried Chicken 16

Crispy Chicken Thigh, Pimento Cheese
Purple Cabbage Slaw, Bang-Bang Sauce

Beet & Black Bean Burger 14 V

Goat Cheese Spread, Arugula
Pickled Red Onion, Beet Mayo