

CRAFT

KITCHEN & BAR

STARTERS

DEVILED EGGS ^{GF}
Bacon Strip, Candied Jalapeño
Espelette Pepper

12

CAESAR SALAD ^{GFA}
Chopped Romaine, Parmesan Cheese
House-Made Croutons, Caesar Dressing

9/12

SOUP OF THE DAY

6/9

CRAFT SALAD TRIO ^{GFA}
Chicken Salad, Tuna Salad
Smoked Scottish Salmon Salad
Marinated Tomatoes, Green Leaf Lettuce
Fried Saltines

16

BRUNSWICK STEW ^{GF}

6/9

BUILD YOUR OWN SALAD 14

GREENS

Chopped Romaine
Chopped Iceberg
Mixed Greens



TOPPINGS

Choice of Four Toppings (Extra Toppings .50 each)

Tomatoes	Bacon
Cucumbers	Candied Pecans
Carrots	House-Made Croutons
Banana Peppers	Dried Cranberries
Red Onions	Chickpeas
Beets	Feta Cheese
Olives	Parmesan Cheese
Chopped Eggs	Monterey Jack Cheese
Avocado	Blue Cheese

DRESSINGS

Ranch
Blue Cheese
Caesar
Balsamic Vinaigrette
Pimento Vinaigrette
Creamy Green Goddess
Vidalia Onion Vinaigrette



PROTEIN ADDITIONS

Grilled Chicken

7

Smoked Scottish Salmon Salad

9

Sautéed Local Shrimp

12

Chicken Salad

7

*Pan-Seared Scottish Salmon

11

Tuna Salad

7

BETWEEN BREAD

Served with a Choice of Side

SHORT RIB GRILLED CHEESE

Porter-Braised Short Rib
Gruyère & Fontina Cheese Blend
Onion Jam, Griddled Sourdough

16

SMOKED TURKEY & FIG JAM WRAP

Shaved Boar's Head® Turkey
Brie Cheese, Arugula, Banana Peppers
Fig Mostarda, Spinach Tortilla

14

SOUTHERN FRIED CHICKEN SANDWICH

Ask for Nashville Hot Style!
Deep-Fried Boneless Chicken Thigh
Arugula, Sun-Dried Tomato Aioli
Roasted Red Peppers, Balsamic Glaze
Pickled Red Onions, Ciabatta

16

APPLEWOOD BACON

CHICKEN CAESAR WRAP

Chopped Romaine, Grilled Chicken
Applewood-Smoked Bacon
House-Made Croutons
Parmesan Cheese, Lemon Zest
Caesar Dressing, Flour Tortilla

16

LAMB GYRO

Spiced Lamb, Blistered Tomatoes
Cucumber-Herb Salad
Whipped Feta Yogurt, Harissa Drizzle
Toasted Pita

16

BLACKENED MAHI-MAHI SANDWICH

Blackened Mahi-Mahi Fillet, Lettuce
Tomato, Avocado, Lemon-Caper Aioli
Toasted House-Made Brioche Bun

15

*THE CRAFT SMASH

Two Griddled Patties
Caramelized Onions
Cooper® American Cheese
House-Made Pickles, Burger Sauce
Toasted House-Made Brioche Bun

15

MEDITERRANEAN CHICKPEA WRAP

Chickpea Salad, Roasted Red Peppers
Olives, Banana Peppers, Spinach
Lemon-Tahini Sauce
Sun-Dried Tomato Tortilla

14

PASTRAMI REUBEN

Pastrami, Sauerkraut, Swiss Cheese
Special Sauce, Toasted Marble Rye

15

SIDES 6

French Fries

Fruit

Onion Rings

Sweet Potato Fries

House Chips

Coleslaw

Side Salad

^{GF} GLUTEN-FREE ^V VEGETARIAN ^V VEGAN ^{GFA} GLUTEN-FREE AVAILABLE

While we take dietary preferences and restrictions very 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.