CRAFT KITCHEN & BAR

STARTERS

DEVILED EGGS GF — 12
Bacon Strip, Candied Jalapeño
Espelette Pepper

SOUP OF THE DAY — 6/9

BRUNSWICK STEW GF — 6/9

CAESAR SALAD GFA — 9/12
Chopped Romaine, Parmesan Cheese
House-Made Croutons, Caesar Dressing

CRAFT SALAD TRIO GFA — 16
Chicken Salad, Tuna Salad
Smoked Scottish Salmon Salad
Marinated Tomatoes, Green Leaf Lettuce
Fried Saltines

BUILD YOUR OWN SALAD 14

GREENS
Chopped Romaine
Chopped Iceberg
Mixed Greens



TOPPINGS
Choice of Four Toppings (Extra Toppings .50 each)

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

GRIDDLED CLUB SANDWICH GFA
Shaved Boar's Head® Turkey & Ham
Bacon Strips, Mayonnaise
Leaf Lettuce, Tomato
American Cheese
Toasted Wheat Bread
14

CHICKEN & BRIE MELT
Roasted Chicken Breast, Whipped Brie
Granny Smith Apple, Arugula
Fig-Dijon Spread, Sourdough Bread
16

APPLEWOOD BACON CHICKEN CAESAR WRAP GFA
Chopped Romaine, Grilled Chicken
Applewood-Smoked Bacon
House-Made Croutons
Parmesan Cheese, Lemon Zest
Caesar Dressing, Flour Tortilla
16

STEAK SANDWICH GFA
Thin-Sliced Roasted N.Y. Strip
Black Garlic Aioli
Pickled Red Onion, Arugula
House-Made Ciabatta
18

BLACKENED MAHI-MAHI SANDWICH
Blackened Mahi-Mahi Fillet, Lettuce
Tomato, Avocado, Lemon-Caper Aioli
Toasted House-Made Brioche Bun
15

***THE CRAFT SMASH** GFA
Two Griddled Patties
Caramelized Onions
Cooper® American Cheese
House-Made Pickles, Burger Sauce
Toasted House-Made Brioche Bun
15

MEDITERRANEAN CHICKPEA WRAP V GFA
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	Onion Rings	Coleslaw
Fruit	Sweet Potato Fries	Side Salad
	House Chips	

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.

10.20.26