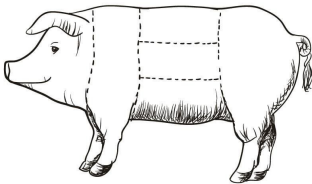


Saturday & Sunday  
2:30 – 4:00

CRAFT KITCHEN



PROUDLY PARTNERED WITH: SEA COAST  
MUSHROOMS, MYSTIC | ATLANTIC MICROS,  
HARTFORD COUNTY | BELLA BELLA, WEST  
HAVEN | L.E.A.F, SOUTHTON | CARMODY  
FARM, CHESHIRE | GULF SHRIMP,  
SOUTHTON

SOUP

	CUP   BOWL	
PASTA E FAGIOLI	\$4	\$6.50
CREAMY TOMATO BISQUE	\$4	\$6.50
FRENCH ONION		\$6.50

SALAD

BABY ARUGULA & BURRATA	\$15
Heirloom tomatoes, roasted tomato vinaigrette, extra virgin olive oil & black garlic chips	
CK HOUSE SALAD	\$10
Cherry tomatoes, cucumbers, red onion, carrots, chic peas, craft vinaigrette	
SCHRUTE FARM	\$14
Braised beets, orange, goat cheese, pepitas, almond brittle, cumin vinaigrette	
CAESAR	\$10
Chopped fresh romaine, shaved grana padana, black pepper, & croutons	
ROASTED VEGGIE	\$15
Crispy roasted veggies, mixed greens, eggplant hummus, balsamic vinaigrette	
CRAB & AVOCADO	\$18
Mixed greens, crab salad, mashed avocado, roasted corn, sundried tomatoes, bacon, poblano ranch	

APPETIZERS

MEATBALLS & BABY BURRATA	\$9
House made meatballs, red sauce, basil, grana padana	
CRISPY LOCAL DUCK WINGS	\$14
Six drumettes with a spicy house made "T-Rex Sauce"	
DIRT STYLE SMOKEY DRUMSTICKS	\$8
Cajun dry rub, honey, celery & ranch	
SMOKED CRISPY PORK RIBS	\$12
Fall apart tender & fried with a spicy raspberry BBQ	
CRISPY CALAMARI	\$14
Fried cherry peppers, house pickles & marinara	
CRISPY TEMPURA FRIED CAULIFLOWER	\$14
Tossed with Rootbeer chipotle sauce	
CHARCUTERIE BOARD	\$14
Three Chef selected local artisan cheeses, house made crostini & jams	
Add three artisan dried meats \$14	
Add humanely raised seared Duck Foie Gras \$18	

SKILLET MAC & CHEESE

A RIDICULOUSLY CREAMY BLEND OF SIGNATURE CHEESES WITH BABY BURRATA & PANKO CRUMBS		\$20
Add ons include: Maine Lobster \$MP   Shrimp \$10   Chorizo \$6		
Pork Belly \$9   Roasted Veggies \$6   Meatballs \$6		
Angus Sirloin \$12   Chicken \$6   Buffalo Chicken \$7		
BBQ Pulled Pork \$8   Sea Scallops \$MP		

PIZZA | CALZONES | STUFFED BREAD

	SMALL   LARGE		SMALL \$1.50 LARGE \$2.50
TRADITIONAL RED OR WHITE PIZZA	\$9	\$18	THESE TOPPINGS: Bacon, Black olives, Caramelized onions, Extra mozz, Fresh garlic, Ham, Meatball, Mushroom, Onion, Pepperoni, roasted red pepper, Sausage, Spinach, Fresh tomato, Pesto, Hamburger
CALZONES WITH RICCOTTA & MOZZ	\$9	\$18	SMALL \$2.50 LARGE \$3.50
STUFFED BREAD WITH TWO TOPPINGS	\$9	\$18	THOSE TOPPINGS: BBQ Chicken, Blue cheese crumbles, Broccoli rabe, Buffalo chicken, Grilled chicken, Chorizo, Eggplant, Fresh mozz, Fried long hots, Goat cheese, Pancetta, Pineapple, Pork belly, Portabellas, Pulled Pork, Ricotta, Roasted garlic, Roasted olives, Shrimp, White anchovies, Clams
*BALLER TOPPING* – LOBSTER \$24			

SPECIALTY PIZZA

SHRIMP & CHORIZO	\$17   \$27	SHROOM PIE	\$18   \$28	MARGARITA	\$14   \$24
White pie, poblano peppers, fresh mozz, basil, sun dried tomato		Truffle creme, local mushrooms, scallions, fried chic peas, piquillo peppers		Red pie, ripe tomato, mozz, roasted garlic, basil & parm	
WHITE CLAM	\$18   \$28	CRAFT MAC & CHEESE PIE	\$14   \$24	NEAPOLITAN	\$14   \$24
White pie, mozz, fresh garlic, caramelized onion, oregano, chopped tomato, parm & smokey bacon		Signature Mac & Cheese, roasted garlic, mozz, add your toppings		White pie, fresh mozz, ripe tomato, garlic & basil	
PAISSANO	\$16   \$26	POUTINE PIE	\$18   \$28	*THE CRAFT PIE* \$22   \$32	
Red pie, crispy prosciutto, sopressata, roasted red peppers, farm egg, parm & smokey bacon		White pie, braised brisket, cheddar curds, hand cut fries & Grandmas gravy		Crispy pork belly, poached pear, fontinella cheese, smoked speck, drunk cherries, roasted shallots, foie gras butter, fresh herb and port wine reduction	
FIG & GOAT CHEESE	\$18   \$28	BUFFALO CHICKEN	\$16   \$26	CAULIFLOWER CRUST AVAILABLE FOR AN ADDITIONAL CHARGE	
Fig jam, bacon, goat cheese, fresh basil, caramelized onion, balsamic glaze & basil		White pie, shredded buffalo chicken, mozz, blue cheese & ranch drizzle			

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. GLUTEN FREE ITEMS ARE NOT PREPARED IN A GLUTEN FREE KITCHEN. CROSS CONTAMINATION MAY OCCUR. \*ALL ITEMS COOKED TO ORDER PER TEMPERATURE\*