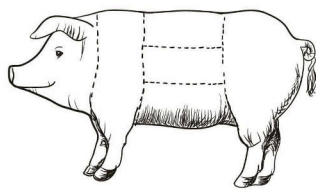


BRUNCH MENU

CRAFT KITCHEN



LUNCH | DINNER | PIZZA | CATERING

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

SOUP

	CUP BOWL	
PASTA E FAGIOLI	\$5	\$7.50
CREAMY TOMATO BISQUE	\$5	\$7.50
FRENCH ONION	\$8	

SALAD

CK HOUSE SALAD	\$12
Cherry tomatoes, cucumbers, red onion, carrots, chic peas, craft vinaigrette	
SCHRUTE FARM	\$15
Braised beets, orange, goat cheese, pepitas, almond brittle, cumin vinaigrette	
CAESAR	\$10
Chopped fresh romaine, shaved grana padana, black pepper, & croutons	
ROASTED VEGGIE	\$16
Crispy roasted veggies, parmesan, mixed greens, eggplant hummus, balsamic vinaigrette	
CRAB & AVOCADO	\$18
Mixed greens, crab salad, mashed avocado, roasted corn, sundried tomatoes, bacon, poblano ranch	

LOADED TATER TOT SKILLET

\$18

Crispy tater tots, ham, cheddar, caramelized onions, jalapeno, & bacon served with a sunny side egg

APPETIZERS

CHARCUTERIE BOARD \$15

Three Chef selected local artisan cheeses, house made crostini & jams
Add three artisan dried meats \$15
Add humanely raised seared Duck Foie Gras \$24

MEATBALLS & BABY BURRATA	\$9
House made meatballs, red sauce, basil, grana padana	
CRISPY LOCAL DUCK WINGS	\$15
Six drumettes with a spicy house made "T-Rex Sauce"	
BUTTERMILK FRIED CHICKEN & WAFFLE	\$16
Maple whiskey sauce, bacon, sunny side up egg	
DIRT STYLE SMOKEY DRUMSTICKS	\$10
Cajun dry rub, honey, celery & ranch	
BEER BRAISED PEI MUSSELS	\$16
Chorizo, garlic, sundried tomato & grilled focaccia	
SMOKED CRISPY PORK RIBS	\$14
Smoked & fried with a spicy raspberry BBQ	
SMOKEY BRISKET POUTINE	\$18
Hand cut fries, cheddar curds, grandmas gravey, scallions	
BROCCOLI RABE & SAUSAGE	\$12
Lamberti's sausages over garlicky sauteed broccoli rabe with chili flake, white wine & shallots	
CRISPY PORK BELLY CONFIT	\$15
Pickled red onion, gorgonzola dolce, peruvian pearl peppers	
CRISPY CALAMARI	\$16
Fried cherry peppers, house pickles & marinara	
CRISPY TEMUPRA FRIED CAULIFLOWER	\$14
Tossed with Rootbeer chipotle sauce	

BRUNCH ENTREES

POACHED EGGS & PORK BELLY \$14

Served with craft hash browns & rye toast

SALMON & CHORIZO SCRAMBLE \$24

Red potatoes, oven roasted tomatoes & burrata

SURF & TURF EGGS BENEDICT \$24

Bacon wrapped scallops, grilled filet mignon, sauteed spinach, hollandaise sauce & shredded homiefies

BRISKET & BISCUITS \$22

Smokey chopped brisket, cheddar biscuits, red eye gravy & sunny side eggs

SHRIMP & GRITS \$20

Giant seared shrimp, grits & cheddar biscuits

BLUEBERRY PANCAKES \$16

House made blueberry pancakes with bourbon maple syrup, citrus whipped cream & smoked house bacon

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish

SKILLET MAC & CHEESE

A RIDICULOUSLY CREAMY BLEND OF SIGNATURE
CHEESES WITH BABY BURRATA & PANKO CRUMBS
\$20

Add ons include: Buffalo Chicken \$7 | Brisket \$10
Shrimp \$10 | Pork Belly \$9 | BBQ Pulled Pork \$8

SANDWICHES & WRAPS

ITALIAN COMBO \$12

Ham, sopressata, hot capicola,
prosciutto & provolone

CLASSIC FRENCH DIP \$12

Thin shaved & slow roasted
beef, cheddar cheese & au jus

FANCY CHICKEN SALAD WRAP \$12

Pulled chicken breast, almonds,
grapes, basil, craft vinegarett

BRUNCH BURGER \$18

American wagyu, topped with a
sunny side egg, arugula, aged
cheddar, truffle aioli & crispy
bacon on a toasted english muffin

MOZZ & PESTO PANINI \$12

Fresh mozzarella, pesto, oven
roasted roma tomatoes

PIZZA | CALZONES | STUFFED BREAD

	SMALL LARGE		SMALL \$1.50 LARGE \$2.50
TRADITIONAL RED OR WHITE PIZZA	\$11	\$18	THESE TOPPINGS: Bacon, Black olives, Caramelized onions, Extra mozz, Fresh garlic, Green pepper, Ham, Meatball, Mushroom, Onion, Pepperoni, roasted red pepper, Sausage, Spinach, Fresh tomato, Pesto, Hamburger
STUFFED BREAD WITH TWO TOPPINGS	\$11	\$18	SMALL \$2.50 LARGE \$3.50
CALZONES WITH RICCOTTA & MOZZ	\$11	\$18	THOSE TOPPINGS: BBQ Chicken, Blue cheese crumbles, Broccoli rabe, Buffalo chicken, Grilled chicken, Chorizo, Eggplant parm, Fresh mozz, Fried long hots, Goat cheese, House bacon, Pancetta, Pineapple, Pork belly, Portabellas, Pulled Pork, Ricotta, Roasted garlic, Roasted olives, Shrimp, White anchovies, Clams
			BALLER TOPPING - LOBSTER \$24

SPECIALTY PIZZA

BRUNCH PIZZA

White pie with roasted garlic, mozz, prosciutto, hash browns, pickled red onion & a sunny side egg. Finished with arugula & hollandaise sauce

\$17 | \$27

SHRIMP & CHORIZO \$17 | \$27

White pie, poblano peppers,
fresh mozz, basil, sun dried
tomato

SHROOM PIE \$18 | \$28

Truffle creme, local
mushrooms, scallions, fried
chic peas, piquillo peppers

MARGARITA \$14 | \$24

Red pie, ripe tomato, mozz,
roasted garlic, basil & parm

WHITE CLAM \$18 | \$28

White pie, mozz, fresh garlic,
caramelized onion, oregano,
chopped tomato, parm &
smokey bacon

CRAFT MAC & CHEESE PIE \$14 | \$24

Signature Mac & Cheese,
roasted garlic, mozz, add your
toppings

NEAPOLITAN \$14 | \$24

White pie, fresh mozz, ripe
tomato, garlic & basil

PAISSANO \$16 | \$26

Red pie, crispy prosciutto,
sopressata, rpasted red
peppers, farm egg, parm &
smokey bacon

POUTINE PIE \$18 | \$28

White pie, braised brisket,
cheddar curds, hand cut fries
& Grandmas gravy

THE CRAFT PIE

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

Fig jam, bacon, goat cheese,
fresh basil, caramelized onion,
balsomic glaze & basil

BUFFALO CHICKEN \$16 | \$26

White pie, shredded buffalo
chicken, mozz, blue cheese &
ranch drizzle

\$22 | \$32

CAULIFLOWER CRUST AVAILABLE
FOR AN ADDITIONAL CHARGE