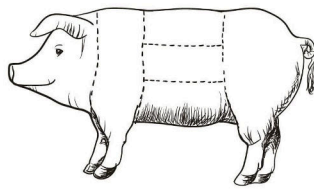


# DINNER MENU

## 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,  
SOUTHINGTON | CARMODY FARM,  
CHESHIRE | GULF SHRIMP,  
SOUTHINGTON

### SOUP

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

### SALAD

	HALF   FULL	
CK HOUSE SALAD Cherry tomatoes, cucumbers, red onion, carrots, chic peas, craft vinaigrette	\$8	\$12
SCHRUTE FARM Braised beets, orange, goat cheese, pepitas, almond brittle, cumin vinaigrette	\$9	\$15
CAESAR Chopped fresh romaine, shaved grana padana, black pepper, & croutons	\$6	\$10
ROASTED VEGGIE Crispy roasted veggies, parmesan, mixed greens, eggplant hummus, balsamic vinaigrette	\$10	\$16
CRAB & AVOCADO Mixed greens, crab salad, mashed avocado, roasted corn, sundried tomatoes, bacon, poblano ranch		\$18

### APPETIZERS

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

### FARM FRESH BURGERS & CHICKEN

CK SIGNATURE BURGER 8 ounce burger with lettuce, tomato & red onion	\$14	SALMON BURGER Poblano ranch, lettuce & tomato	\$16
CRAFT SAUSAGE PATTY Lamberti's sausage, fried long hots, provolone & garlic aioli	\$14	AMERICAN WAGYU Espresso aioli, arugula, prosciutto jam	\$18
VEGGIE BURGER House crafted with white bean, and quinoa, topped with greens, aioli & balsamic glaze	\$15	SPICY NASHVILLE CHICKEN SANDWICH Buttermilk fried chicken, house slaw, and house made pickles	\$16

GLUTEN FREE ROLLS \$2 | SIDE'S \$2: House slaw, BLT pasta salad, hand cut fries, side salad,  
side Caesar, tomato & cucumber salad, potato salad, pickles, truffle fries \$5

\*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: Maine Lobster \$MP | Shrimp \$10  
Chorizo \$8 | Pork Belly \$10 | Roasted Veggies \$7  
Meatballs \$6 | Angus Sirloin \$12 | Chicken \$7  
Buffalo Chicken \$8 | BBQ Pulled Pork \$8  
Sea Scallops \$MP

## HAND ROLLED PASTA

FRESH PASTA – CHOICE OF:  
LINGUINI | ZITI | FETTUCINI | CAVATELLI

CREAMY VODKA SAUCE TRADITIONAL SLOW RENDERED  
\$22 RED GRAVY \$18

ADDITIONS: Chicken Parm \$8 | Eggplant Parm \$8  
Shrimp \$10 | Meatballs \$6 | Sausage \$6

OPEN FACED LASAGNA \$24

Giant squares of fresh pasta, meatballs,  
Lamberti's sausage, roasted garlic, baby burrata,  
red gravy, grana padana, imported parm. & fresh  
herbs

LINGUINI & CLAM \$30 HOUSE LOBSTER RAVIOLI \$36  
CT littleneck clams, garlic, crushed red pepper, white wine with herb butter  
Fresh lobster ravioli served with a gorgonzola cream sauce

FRESH ZITI BOLOGNESE CAVATELLI WITH BROCCOLI  
\$28 RABE & SAUSAGE \$26  
With fresh herbs, grana padana & whipped ricotta  
Ricotta, garlic, Lamberti's Sausage, herb butter

GLUTEN FREE PASTA AVAILABLE FOR AN ADDITIONAL CHARGE

## ENTREES

CHICKEN MILANESE \$24

Crispy chicken cutlet layered with baby spinach, ripe tomato, caramelized onion, fresh mozzarella, roasted olives & verjus

FAROE ISLAND

SALMON \$32  
Toasted fennel and coriander crust, riced cauliflower, quinoa & blood orange gremolata

BALSAMIC BRAISED

BEEF SHORT RIB \$36  
Parsnip puree, charred baby carrots, gorgonzola dulce

PAN SEARED GIANT SEA SCALLOPS \$36

Served with house made butternut risotto & a cranberry maple reduction

CIDER BRAISED PORK SHANK \$34

Served over bacon braised red cabbage, and herb roasted fingerling potatoes.

LUCCHOS TEMPERATA \$28

Crispy chicken thighs, roasted country olives, pepperoncini, fingerling potatoes, roasted tomatoes & herbs de Provence

### HOUSE CRAFTED SIDES

Hand cut fries \$6 | Truffle Fries \$10  
Butternut risotto \$12 | Roasted veggies \$8 | Broccoli rabe \$8  
Mac & Cheese \$10 | Crispy Maple bacon brussels \$12

## CHOP HOUSE

8 OUNCE FILET \$38

16 OUNCE BONELESS PLATINUM RIBEYE \$42

12 OUNCE NEW-YORK STRIP \$36

20 OUNCE BONE IN PORK CHOP \$28

ALL SERVED WITH SEASONAL VEGETABLES & WHIPPED GARLIC RED BLISS POTATO

## PIZZA | CALZONES | STUFFED BREAD

SMALL | LARGE

TRADITIONAL RED OR WHITE PIZZA \$11 \$18

STUFFED BREAD WITH TWO TOPPINGS \$11 \$18

CALZONES WITH RICCOTTA & MOZZ \$11 \$18

SMALL \$1.50 LARGE \$2.50

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

SMALL \$2.50 LARGE \$3.50

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

SHRIMP & CHORIZO \$18 | \$28

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

WHITE CLAM \$18 | \$28

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

PAISSANO \$18 | \$28

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

FIG & GOAT CHEESE \$18 | \$28

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

SHROOM PIE \$18 | \$28

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

CRAFT MAC & CHEESE PIE \$16 | \$26

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

POUTINE PIE \$18 | \$28

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

BUFFALO CHICKEN \$16 | \$26

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

MARGARITA \$14 | \$24

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

NEAPOLITAN \$14 | \$24

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

### \*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

\$22 | \$32

CAULIFLOWER CRUST AVAILABLE FOR AN ADDITIONAL CHARGE