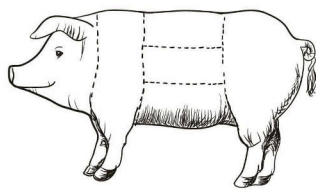


LUNCH MENU

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, SOUTHWINGTON | CARMODY FARM, CHESHIRE | GULF SHRIMP, SOUTHWINGTON

SOUP

APPETIZERS

	CUP BOWL		
PASTA E FAGIOLI	\$5	\$7.50	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
CREAMY TOMATO BISQUE	\$5	\$7.50	
FRENCH ONION		\$8	
SALAD			MEATBALLS & BABY BURRATA \$9 House made meatballs, red sauce, basil, grana padana
CK HOUSE SALAD	\$12		CRISPY LOCAL DUCK WINGS \$15 Six drumettes with a spicy house made "T-Rex Sauce"
SCHRUTE FARM	\$15		BUTTERMILK FRIED CHICKEN & WAFFLE \$16 Maple whiskey sauce, bacon, sunny side up egg
CAESAR	\$10		DIRT STYLE SMOKEY DRUMSTICKS \$10 Cajun dry rub, honey, celery & ranch
ROASTED VEGGIE	\$16		BEER BRAISED PEI MUSSELS \$16 Chorizo, garlic, sundried tomato & grilled focaccia
CRAB & AVOCADO	\$18		SMOKED CRISPY PORK RIBS \$12 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 sausage 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 TEMPURA FRIED CAULIFLOWER \$14 Tossed with Rootbeer chipotle sauce

FARM FRESH BURGERS & CHICKEN

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

*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

PANINIS

VEGGIE \$13

Eggplant hummus, piquillo peppers, caramelized onion, mixed greens, local corn salsa

FANCY GRILLED CHEESE \$14

Five cheese blend, baby burrata, tomato-bacon jam

HOUSE BLT \$14

House smoked bacon, crispy lettuce, ripe tomato, garlic mayo

PASTRAMI RACHEL \$12

Smoky pastrami, marble rye, house slaw, gruyere, thousand island

JIMMY PESTO \$13

Chicken, sun dried tomato, parsley pesto, garlic citrus mayo

CUBAN PRESSED \$15

Baked ham, house pickles, spicey mustard, swiss, cherry peppers

BIG LOU'S PANINI \$15

Slow roasted pork, olive smear, fried long hots, baby burrata

CHICAGO STYLE ITALIAN ROAST BEEF \$16

Slow roasted tri tip, with fried long hots, caramelized onion, roasted tomato, garlic, provolone

SANDWICHES & WRAPS

	HALF	FULL
PORCHETTA Broccoli rabe & aged provolone	\$9	\$14
EGG & PEPPER Roasted red peppers, provolone, farm eggs	\$8	\$13
STEAK & CHEESE Steak, cheese, onions, peppers & mushrooms	\$9	\$14
ITALIAN COMBO Ham, sopressata, hot capicola, prosciutto & provolone	\$9	\$14
AMERICAN COMBO Ham, roast beef, turkey	\$9	\$14
TURKEY CLUB Turkey, smoke house bacon	\$8	\$13
BUFFALO CHICKEN Crispy chicken, blue cheese crumbles, buffalo & ranch	\$9	\$14
FANCY CHICKEN SALAD Pulled chicken breast, almonds, grapes, basil, craft vinaigrette	\$9	\$14
CHICKEN BACON RANCH Crispy or grilled chicken, house smoked bacon, ranch	\$9	\$14
SMOKEHOUSE HAM & CHEESE	\$9	\$14
PROSCIUTTO & AGED PROVOLONE	\$10	\$15
CHICKEN, EGGPLANT, OR MEATBALL PARM	\$9	\$14
CLASSIC FRENCH DIP		\$15

HOUSE CRAFTED SIDES

Hand cut fries \$6 | Truffle fries \$10 | BLT Pasta Salad \$5
Red Skin Potato Salad \$5 | Tomato Cucumber Salad \$5 | Coleslaw \$5
House Made Sweet Pickles \$5

PIZZA | CALZONES | STUFFED BREAD

	SMALL	LARGE	
TRADITIONAL RED OR WHITE PIZZA	\$11	\$18	SMALL \$1.50 LARGE \$2.50 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
STUFFED BREAD WITH TWO TOPPINGS	\$11	\$18	SMALL \$2.50 LARGE \$3.50 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
CALZONES WITH RICCOTTA & MOZZ	\$11	\$18	*BALLER TOPPING* - LOBSTER \$24

SPECIALTY PIZZA

SHRIMP & CHORIZO \$18 \$28 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 \$16 \$26 Signature Mac & Cheese, roasted garlic, mozz, add your toppings	NEAPOLITAN \$14 \$24 White pie, fresh mozz, ripe tomato, garlic & basil
PAISSANO \$18 \$28 Red pie, crispy prosciutto, sopressata, roasted 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, balsamic 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