

CRAFTED.

LARGE PLATES

All large plates served with potato medley and seasonal vegetable
Substitute french fries, tater tots, sweet potato fries or sweet potato tots for \$1.50 extra

PORK BELLY	10.95
Seared Asian infused pork belly.	
BEEF MEDALLIONS	16.95
2oz. Petite tender beef medallions cooked to temp and drizzled with a red wine demi glace or our gorgonzola mornay sauce.	
CHICKEN THIGHS	10.95
Chicken thighs braised in white wine, lemon, and Greek olives.	
BLACKENED SALMON	13.95
6oz Blackened salmon filet drizzled with a white wine and lemon butter	

BURGERS & SANDWICHES

Served with kale slaw.

Substitute french fries, tots, sweet potato tots or sweet potato fries for \$1.50 extra Substitute vegetables for \$2 extra

CRAFTED. BURGER*	12.95
8oz. Grass fed beef with your choice of swiss, cheddar, or ghost pepper cheese. Served on your choice of white or wheat bun. <i>*Lettuce, onion, tomato and pickle available upon request.</i>	
PULLED PORK	10.95
Our own smoked pulled pork lightly tossed in BBQ sauce and topped with cheddar cheese and pork belly.	
SLIDERS	11.95
Caldarello sausage topped with fresh mozzarella, fresh basil, and a touch of home-made sauce. Served on pretzel buns.	

12" FLAT BREADS

CAPRESE	8.95
Blistered tomatos, fresh mozzarella, basil & garlic.	
CARNE	10.95
House-made sausage, pork belly, pulled pork, onions, fresh basil and mixed Italian cheeses.	

AT CRAFTED.

Your food is made **FRESH** every order.
Thank you for your patience!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness*

**There are items on our menu with shell fish, tree nuts, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with shell fish, tree nut, milk, egg or wheat allergies.*

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SMALL PLATES

FLASH FRIED BRUSSELS SPROUTS	4.95
Brussels sprouts quickly fried & tossed with parmesan cheese.	
CRAFTED. CORN DOG	7.95
House-made corn battered, fried Caldarello hotdog served with home-made honey mustard.	
SAUSAGE & WALNUT RAVIOLI	7.95
Toasted ravioli made in-house and served with shaved fennel and blistered tomatoes.	
STUFFED PORTABELLAS	9.95
Portabella mushrooms stuffed with a mixture of cheeses, onions, house-made sausage, and garlic.	
CRAB CAKE	10.95
Made with lump crab meat and served with a chipotle aioli.	
GOAT CHEESE BALLS	8.95
Fried goat cheese, dried cherries drizzled in honey and pistachios.	
CRAFTED. SKINS	8.95
Stuffed with cheese, house-made sausage and pork belly, served with sour cream.	
HUMMUS	7.95
House-made with warm pita.	
PREMIUM CHEESE SAMPLER	7.95
Artisan cheeses served with pita.	
	<i>add sausage 2.95</i>
SPUD BOUQUET	4.95
Your choice of French Fries, tater tots, sweet potato fries or sweet potato tots and a fry sauce.	
FRY SAUCE75
Sriracha ketchup, roasted garlic, chipotle, horseradish, and curry ketchup.	
CHICKEN WINGS	9.25
A pound of chicken wings tossed in your choice of buffalo, garlic & parmesan, Thai chili, or our signature "Crafted." style. <i>Blue cheese and ranch available on request.</i>	

SALADS & VEGETARIAN

DRESSINGS: balsamic vinaigrette, vanilla vinaigrette, Italian, blue cheese, ranch	
CHICKEN CAESAR	8.95
Crisp romaine lettuce, chicken, red onion, garlic croutons, and parmesan cheese tossed in our house-made Caesar dressing.	
HOUSE SALAD	7.95
Mixed greens topped with red onion, tomato & feta cheese served with your choice of dressing on the side.	
	<i>add chicken 1.25</i>
VEGGIE BURGER	11.95
A mixed vegetable patty held together by quinoa topped with sautéed portabellas and Swiss cheese served on a wheat bun.	
FALAFEL*	8.95
Topped with lettuce, tomato, red onion, feta, and tzatziki served on a warm pita. <i>*ask for it Vegan style: minus feta and tzatziki and add hummus*</i>	

RED WINE

ANNABELLA RED BLEND.....9/40

Dense aromas of spicy plum, blackberry, and black pepper followed by juicy dark berries, dark chocolate, and black cherries. Broad smooth tannins linger on the finish.

DANTE CABERNET SAUVIGNON.....7/32

Aromas of plum and sandalwood, with notes of sweet black cherry and subtle cassis on the palate.

DANTE PINOT NOIR.....8/40

Subtle cherry and leather aromas, with hints of cocoa and vanilla. Finishing with sweet oak and snappy acidity.

DANTE MERLOT.....8/38

Bright notes of red plum, cranberry, and bing cherry with subtle hints of vanilla, spicy black plum, and coffee.

STOCCO DE VIANI MALBEC.....8/36

Medium bodied with strong impressions of dark fruit, plum, and spices enhanced by subtle oak.

WHITE WINE

VILLA WOLF PINOT GRIS.....9/42

Fresh, fruity aroma with a touch of melon and a clean, refreshing texture of the palate. Good concentration with bright acidity.

DANTE CHARDONNAY.....8/36

Ripe apricot notes framed by subtle French oak with hints of vanilla and custard.

VILA WOLF RIESLING.....9/40

Lovely flavors of peach and stone fruits with hints of apricot. Nicely balanced acidity with juicy grip.

DOMAINE PLOUZEAU SAUVIGNON BLANC.....8/36

Lean and quite dense; white peach and passionfruit but finishing with refreshing juiciness, a saline tang, and hints of cherry pit and pistachio.

DESSERT/SPARKLING

WILLIAM WYCLIFF BRUT.....6/22

From the California region and used as our "House" champagne, this brut is fruity with a touch of strawberry and the perfect amount of sugar. It is crisp and refreshing.

GODME PERE ET FILS PREMIER CRU RESERVE BRUT.....75

Ripe apricot notes framed by subtle French oak with hints of vanilla and custard.

LA BELLE ETOILE ROSE.....8/28

A classic Rhone blend of 60% Grenache with equal parts Cinsault and Syrah. This wine is soft, light to medium bodied, dry and completely refreshing!