craftsman table * tap easter brunch buffet

Easter Brunch is \$46 for adults and \$15 for children ages five through twelve. Children under five years old eat free. Coffee and soda included. Additional beverages and cocktails available for purchase. 19% gratuity will be added.

starters

SEAFOOD CHOWDER

house croutons

ASSORTED DEVILED EGGS V GS

classic, bacon jam

ANTIPASTI + CHEESE + CHARCUTERIE DISPLAY GS

artichoke beer cheese dip, Carr Valley cheese curds, assorted cured meats, crostini

FRESH FRUIT PLATTER + SWEETENED YOGURT V VG GS

sweetened Greek yogurt, seasonal fruit, fresh berries

SIMPLE GREENS SALAD V VG GS

mixed greens, tomatoes, cucumbers, sherry vinaigrette

ROASTED BEET SALAD V GS

mixed greens, roasted beets, candied walnuts, whipped goat cheese, honey balsamic vinaigrette

BRUSSELS SPROUT SALAD GS

mixed greens, crispy Brussels sprouts, bacon, apples, blue cheese crumbles, candied walnuts, bacon vinaigrette

breakfast favorites

ASSORTMENT OF BREAKFAST PASTRIES V

sweet cream butter, fruit preserves

HUEVOS RANCHEROS V GS

tortillas, black beans, sunny egg, pico

JONES DAIRY FARM BACON + SAUSAGE GS

MORNINGSTAR VEGGIE SAUSAGE V

CRISPY BREAKFAST POTATOES V

lemon hollandaise

FLUFFY SCRAMBLED EGGS V GS

fresh chives

CLASSIC QUICHE LORRAINE V

Gruyère cheese, caramelized onion, peppered bacon

STUFFED FRENCH TOAST V

blueberry and cream cheese, maple syrup

entrées

GARLIC MASHED POTATOES V GS

roasted garlic, buttermilk, fresh herbs

BABY CARROTS V VG GS

olive oil, fresh thyme

GRILLED ASPARAGUS V VG GS

lemon zest, red pepper flakes

PASTA PRIMAVERA V

spring vegetables, lemon butter cream sauce

BUTTERMILK FRIED CHICKEN

maple butter glaze

CARVED WISCONSIN HAM GS

Jones Dairy Farm ham, dijon honey glaze

ROASTED CARVED PRIME RIB OF BEEF GS

garlic and rosemary rubbed, au jus

THE EXTRAS

petite rolls and biscuits horseradish cream dijon mustard mavo

V - Menu item is vegetarian. VG - Menu item is, or with modifications, can be prepared vegan. Ask your server. GS - Menu item is, or with modifications, can be prepared gluten sensitive. Ask your server. Our fryers are not dedicated to gluten-free products. Sub gluten free bun or bread +1.50

dessert

ASSORTED BAKED COOKIES V

chocolate chip, oatmeal raisin, sugar, macadamia nut

ASSORTED BROWNIES AND BARS V

fudge, pecan, chocolate cream crunch, lemon

CHOCOLATE MOUSSE SHOOTERS GS

Chantilly whipped cream

ASSORTED CAKES + PIES V

chocolate, carrot, banana cream, coconut cream

ASSORTED EASTER CANDIES V GS

kids buffet

PINT SIZED PANCAKE BAR V

maple syrup, whipped cream, chocolate chips, Easter sprinkles

MAC AND CHEESE V

FRIED CHICKEN FINGERS

ranch dressing

CRISS CUT FRIES V

brunch cocktails

Brunch Cocktails priced a la carte

BLOODY MARY

Tito's Handmade vodka, house-made bloody mix, horseradish, garlic, pepper

RHUBARB FRENCH 75

Ha'penny Rhubarb gin, fresh lemon, simple syrup, bubbly

STRAWBERRY FIELDS

Tito's Handmade vodka, St. Germaine, strawberry, lemon

MIMOSA

bubbly with your choice of juice: orange, cranberry, pineapple, grapefruit, pomegranate, mango

HAZELNUT IRISH COFFEE

Frangelico, Jameson, Chantilly whipped cream, chocolate curls

6

10

MIMOSA KIT - 28 bottle of bubbly and choice of two juices

* Whether dining out or preparing food at home, consuming raw or undercooked meat or eggs may increase your risk of food-borne illness.

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Our kitchen is not an allergen-free environment. Please notify your server of any allergies. Please be aware, during normal kitchen operations involving shared cooking and preparation areas (including common fryer oil), the possibility exists for food items to come in contact with other food products.

19% gratuity will be added.