

STARTERS

REUBEN ROLLS

Egg rolls filled with smoked corned beef, swiss cheese and sautéed sauerkraut. Served with 1000 island dressing. 16

SMOKED PINEAPPLE CHICKEN NACHOS -TROUH STYLE

Hand cut tortilla chips topped with our house made queso. Piled high with smoked chicken, roasted corn, pickled pineapple-jalapeno relish and drizzled with sriracha. 19 / Half order 12

SMOKED CHICKEN / ARTICHOKE DIP

House smoked chicken and chopped artichoke hearts baked with fresh herbs, buffalo sauce, shallots and cream cheese. All melted under asiago and gouda cheese and served with garlic pita bread or tortilla chips. 16

PIG CANDY

Five slabs of our world famous candied bacon dusted in brown sugar with a touch of pepper. Slow cooked until brittle. 13

STICKS AND DIP

6 Toasty garlic breaksticks, served with our house vodka sauce for dipping. 12

SMOKEHOUSE PRETZEL

Bigger than your head Bavarian pretzel baked with sea salt, served with hot honey mustard and queso. 19

CHICAGO BEEF ROLLS

Shaved Italian beef, house made giardiniera and mozzarella cheese filled wontons. Fried golden and served with giardiniera ranch for dipping. 16

FARM FRESH CHEESE CURDS

Marinated cheese curds from Ellsworth Co-op Creamery in Wisconsin. Battered, fried and served squeaky! Served with a side of sriracha ranch dipping sauce. 14

FIRE KISSED CAULIFLOWER

Buffalo infused cauliflower that's breaded and tossed with sea salt and cracked pepper. Topped with fresh giardiniera and served with sriracha ranch for dipping. 14

POTATO BOMBS

Deep fried croquettes filled with mashed potatoes, chives, cheddar, jalapeno and bacon. Topped with queso and green onion. 15

BADASS WINGS

BONE-IN WINGS

Served with your choice of dry rub & sauce, carrots and celery and a side of blue cheese or ranch. 8 for 17

BONELESS WINGS

Served with your choice of dry rub & sauce, carrots and celery and a side of blue cheese or ranch. 16

DRY RUBS

RAGIN CAJUN, COOL RANCH DUST, MEMPHIS GRIT and OLD BAY

SAUCES

BUFFALO, BBQ, PARMESAN GARLIC, HOT HONEY MUSTARD, SWEET CHILI, BALSAMIC BOURBON, CHICAGO BOURBON, TERIYAKI-GINGER, APRICOT HABANERO and NASHVILLE HOT



GREENS

All of our salads are served on a chilled plate with a toasty garlic breadstick.

ADD SMOKED CHICKEN, SEARED SALMON, SAUTÉED SHRIMP OR SMOKED PULLED PORK TO ANY SALAD 6

CHOPPED CANDY COBB

Pig candy bacon, shredded carrots, tomatoes, red pepper, blue cheese, cucumber and pasta over chopped iceberg tossed in ranch, topped with hard boiled egg and pickled onions. 18



PEAR SALAD

Mixed greens with dried cranberries, candied walnuts, blue cheese crumbles and lightly sautéed pears, tossed in house poppy seed dressing. 16

TWISTED COBB

House smoked chicken, deviled egg, tomatoes, pork belly croutons, avocado, blue cheese crumbles & roasted corn over mixed greens tossed in balsamic dressing. 19

CRAFT'D SIGNATURE SALAD

Fresh spinach, goat cheese, dried cranberries and Pig Candy bacon tossed in house poppy seed dressing. 16

CRAFT'D WEDGE

Crisp iceberg lettuce, tomatoes, chopped Pig Candy bacon, blue cheese crumbles and scallions. Tossed in house made blue cheese dressing. 15

CAESAR SALAD

Crisp iceberg lettuce, parmesan cheese and croutons tossed in our house made caesar dressing. 14

DRESSINGS

Ranch, Blue Cheese, Balsamic Vinaigrette, Giardiniera Ranch, Caesar, Sriracha Ranch, Poppy Seed and Oil & Vinegar

SANDOS

ALL SANDWICHES SERVED WITH CHIPS.

UPGRADE TO HANDCUT FRIES, TATER TOTS, SWEET POTATO FRIES OR COLESLAW FOR 2.

UPGRADE TO SIGNATURE, CAESAR OR HOUSE SALAD, GREEN BEANS, MASHED POTATOES, MAC AND CHEESE OR ELOTE FOR 3.

UPGRADE TO ASPARAGUS OR SPROUTS FOR 4.

CLUCK YEAH!

Crispy tempura battered chicken breast fried golden, topped with sweet pickles, served with Nashville and Hot Honey Mustard for dipping. 16

BUFFALO CHICKEN GRILLED CHEESE

Creamy buffalo chicken dip with melted cheddar and provolone, in between two slices of buttery challah bread. 18
GRILLED CHEESE WITH CHEDDAR AND PROVOLONE. 14

REUBEN

House smoked corned beef, topped with smoked onion bacon kraut and melted swiss on thick marble rye. Served with a side of horseradish cream and 1000 island dressing. 17

FRENCH ONION DIP FRENCH DIP

Tender Italian beef smothered in provolone, topped with house FOD and crispy onions, served on garlic bread with au jus. 19
MAKE IT A COMBO!! ADD AN ITALIAN SAUSAGE. 5

HOT HONEYBUTTER FRIED CHICKEN

Tempura fried chicken on a brioche bun. Topped with spicy honey and honey butter. 16

2 FOOT PHILLY

Shaved tender beef with sautéed peppers and onions, topped with real Cheese Whiz. 30

1 FOOT CUT 20

THE 815

Grilled chicken topped with melted provolone over tomato, red onion, lettuce and smothered with sweet sub mayo. Served on a soft ciabatta bun. 17

MAC DADDY

House smoked pork mixed with BBQ sauce, topped with mac-n-cheese and sweet pickle coleslaw. Served on a pretzel bun. 17

THE CUBAN

Shaved ham & house smoked pork under melted swiss, topped with pickles and hot honey mustard. Served on a soft ciabatta bun. 18

PIG CANDY BLT

Our famous Pig Candy bacon with crisp lettuce, tomatoes, mayo and caramelized onions on buttery challah. 16

BUFFALO CHICKEN WRAP

Buffalo tossed fried chicken with lettuce, ranch, tomatoes and celery in a flour tortilla. 16

PETITE SLIDERS

9 oz. of Filet Medallions, seared and served over bacon onion jam, topped with sweet mayo. Served on garlic slider buns. 21

KIDS MENU

All kids meals come with: A refillable drink and your choice of Hand Cut Fries, Sweet Potato Fries, Tater Tots, Potato Chips, Green Beans, Garlic Mashed Potatoes, Carrots & Celery or Fruit.

SPRECHER'S GRAPE SODA or ROOT BEER FOR AN ADDITIONAL 3.

MAC AND CHEESE 11

CHICKEN TENDERS 11

CHICKEN QUESADILLA 11

CHEESE BURGER 11

IZZY'S "DON'T BURN MY" GRILLED CHEESE 11

BUTTERED NOODLES 11

WAFFLE WITH STRAWBERRY SAUCE 11

CRAFT'D BURGERS

BACON BURGER*

Two beef patties topped with cheddar cheese and crispy bacon. 17



PEANUT BUTTER & PIG*

Creamy, crunchy peanut butter spread topped with Pig Candy bacon, on a pretzel bun. Served with raspberry mustard. 17

BRAT BURGER*

2 brat patties Wisconsin style, topped with caramelized onions and spicy brown mustard. 16
ADD CHEESE 2

TURKEY BURGER*

Two turkey patties made in house with melted cheddar cheese and raspberry mustard jam. 15

CRAFT'D BEAST MODE BURGER*

Two 4-oz beef patties, smoked bacon and pulled pork piled high. Meat on meat on meat! Oozing with Cheese Whiz and fried onion strings. 19

UPGRADE TO HANDCUT FRIES, TATER TOTS, SWEET POTATO FRIES OR COLESLAW FOR 2.

UPGRADE TO SIGNATURE, CAESAR OR HOUSE SALAD, GREEN BEANS, MASHED POTATOES, MAC AND CHEESE OR ELOTE FOR 3.

UPGRADE TO ASPARAGUS OR SPROUTS FOR 4.

GLUTEN FREE OR PRETZEL BUNS ARE AVAILABLE FOR AN ADDITIONAL 2.

STEAKHOUSE BURGER*

Roasted mushrooms and signature port glaze, under melted swiss, topped with crispy onions. 17

BREAKFAST BOMB*

Melted cheddar, fried egg and our famous Pig Candy bacon stacked between two crispy Belgian waffle "buns." 19

IMPOSSIBLE BURGER*

Soy and vegetable patty. Topped with avocado, served with tofu herb spread. 18

STUFFED PORTOBELLO BURGER*

Balsamic roasted portobello filled with quinoa, roasted red peppers and spinach topped with crumbled goat cheese. 17



ENTREES

Add a House Salad, Signature Salad, Caesar Salad, or cup of soup. 1

SMOKED MEATLOAF

Two slabs of our hickory smoked meatloaf made with cheddar cheese and chipotles. Grilled and stacked on garlic mashed potatoes, topped with crispy fried onion strings. Served with a side of chipotle ketchup. 22

ORANGE SALMON*

Seared orange rubbed salmon, over brown rice and green beans, topped with ginger teriyaki. 25

CHICKEN AND WAFFLES*

Two crispy fried chicken breasts stacked with two pearl sugar Belgian waffles. Served with our house made mulberry maple syrup. 22

MARGARITAVILLE WHITEFISH*

Lightly floured, pan seared seasonal whitefish served with sautéed shrimp and bruschetta mix in a white wine sauce, served over brown rice. 23

CRAFT'D MAC N' CHEESE

Five cheese white sauce blended with buffalo sauce, pulled pork, bacon, chives and bread crumbs. Finished with a warm buttery breadstick. 23

BOURBON CHICKEN*

Two marinated, grilled chicken breasts served over garlic mashed potatoes with oven roasted green beans. Topped with balsamic bourbon glaze. 23

NEW YORK STRIP*

12 oz. New York Strip, served with garlic mashed potatoes and garlic green beans. 29

VODKA PASTA*

Rigatoni, Italian sausage, onion and peppers. Tossed in our signature vodka cream sauce. Finished with a warm buttery breadstick. 19

STUFF'D & SAUCE'D RAVIOLIS*

Three cheese stuff'd raviolis served with grilled blackened chicken, sautéed spinach and fire roasted red peppers. Finished with parmesan cheese and served with a warm buttery breadstick. 22

TACOS

PORK YOU TACOS*

3 Fire-grilled pork tacos, crispy crunchy onions, creamy avocado coleslaw and red salsa. Served with a side of elote. 19

STEAK YEAH TACOS*

3 Fire-grilled carne asada tacos, red salsa and drizzled with a creamy avocado crema. Served with a side of elote. 19

BEAST MODE WRAP*

Can you tame the Beast? It's a giant wrap packed with shaved ribeye, cheese wiz, cheese curds, tater tots and caramelized onions. Topped with crunchy onions and more cheese wiz. Feeds 2-6, NO Substitutions. 29

SIDES

GREEN BEANS 7

TATER TOTS 6

CAESAR SALAD 6

ELOTE 6

GRILLED ASPARAGUS 9

MAC AND CHEESE 7

HOUSE SALAD 6

ROASTED BRUSSELS SPROUTS 8

CRAFT'D SIGNATURE SALAD 7

HOUSE MADE COLESLAW 6

GARLIC MASHED POTATOES 6

CRAFT'D HAND CUT FRIES 6

HOUSE POTATO CHIPS 5

SWEET POTATO FRIES 6

N/A BEVERAGES

COKE PRODUCTS

Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Mr. Pibb

BOTTLES

Sprecher's Grape Soda
Root Beer

RED BULL PRODUCTS

Red Bull Energy Drink, Sugar Free, Blueberry, Watermelon and Tropical

OTHER BEVERAGES

Milk, Tea and Coffee



@THECRAFTDLIFE



Peanut Allergy Warning

*Consumer Advisory: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase risk of a food borne illness, especially if you have certain medical conditions. Please communicate any food allergies to an employee of this establishment. That employee shall communicate the food allergy information to the person in charge of certified food protection management on duty at the establishment.