

STARTERS

CRAFT'D POUTINE

A mound of house smoked pork shoulder stacked onto our hand cut fries, and smothered with Queso. Garnished with poblano relish and topped with a fried egg. 13

SMOKED PINEAPPLE CHICKEN NACHOS - TROUGH 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. 16

SMOKED CHICKEN / ARTICHOKE DIP

House smoked chicken and chopped artichoke hearts baked with fresh herbs, buffalo sauce, shallots, cream cheese, melted under Asiago and Gouda served with garlic pita bread or tortilla chips. 13

PIG CANDY

Five slabs of our world famous candied bacon dusted in brown sugar with a touch of pepper. Slow cooked until brittle. 10

SMOKEHOUSE PRETZEL

Bigger than your head Bavarian pretzel baked with sea salt, served with hot honey mustard and Queso. 17

CHICAGO BEEF ROLLS

Shaved Italian beef, house made giardiniera and mozzarella cheese filled wontons. Fried golden and served with giardiniera ranch for dipping. 13

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. 12

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. 12

POTATO BOMBS

Deep fried croquettes filled with mashed potatoes, chives, cheddar, jalapenos & bacon. Topped with queso and green onion 12

BADASS WINGS

BONELESS WINGS

Served with your choice of dry rub and sauce, carrots and celery; and a side of blue cheese or ranch. 15

DRY RUBS

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

SAUCES*

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



GREENS

All of our salads are served with a piece of garlic bread, 'very cold' and crisp on chilled plates!
ADD SMOKED CHICKEN, SEARED SALMON, OR SMOKED PULLED PORK TO ANY SALAD 5

CHOPPED CANDY COBB

Pig Candy, shredded carrots, tomatoes, diced red pepper, hard boiled egg and blue cheese crumbles over chopped romaine, tossed with pesto ranch. 15

PEAR SALAD

Mixed greens with dried cranberries, candied walnuts, blue cheese crumbles, and lightly sautéed pears, tossed with house poppyseed dressing. 14

TWISTED COBB

House smoked pulled chicken, deviled egg, tomatoes, pork belly croutons, avocado, blue cheese crumbles, roasted corn over mixed greens tossed in balsamic dressing. 16

CRAFT'D SIGNATURE SALAD

Fresh spinach, goat cheese, dried cranberries, and Pig Candy tossed in our house poppyseed dressing. 14

CRAFT'D WEDGE

Crisp iceberg lettuce, tomatoes, chopped pig candy, blue cheese crumbles, and scallions. Topped with our house blue cheese dressing. 13

DRESSINGS

RANCH, BLUE CHEESE, CAESAR, BALSAMIC VINAIGRETTE, PESTO RANCH, GIARDINIERA RANCH, SRIRACHA RANCH, POPPYSEED, OIL AND VINEGAR

SANDOS

UPGRADE TO HANDCUT FRIES, SWEET POTATO FRIES, TATER TOTS OR COLESLAW FOR 1.

UPGRADE TO A SIGNATURE OR HOUSE SALAD, SOUP, MASHED POTATOES, CHILI, BIKER BEANS, OR PORTOBELLO MUSHROOM FOR 2.

UPGRADE TO ASPARAGUS OR SPROUTS FOR 3.

CLUCK YEAH!

Crispy tempura battered chicken breast fried golden, topped with sweet pickles, served with Nashville and Hot Honey Mustard for dipping! 14

GRILLED CHEESE STACK

Three buttery slices of thick challah piled high with Wisconsin Cheddar, Indiana Muenster, and Provolone cheeses, with our green apple onion relish. 15
// ADD CHICKEN, PORK, OR BACON FOR AN ADDITIONAL 5.

PIG CANDY BLT

Our famous Pig Candy bacon with crisp lettuce, tomatoes, mayo, and balsamic caramelized onions on buttery challah. 14

Mountain sized sandwiches served on specialty 'big as your head' buns!
All sandwiches are served with chips.

HOT HONEYBUTTER FRIED CHICKEN

Tempura fried chicken on a brioche bun. Topped with spicy honey and honey butter 14

2 FOOT PHILLY

Shaved tender beef with sautéed peppers and onions, topped with real Cheese Whiz. 21

1 FOOT CUT 15

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. 14

MAC DADDY

House smoked pork mixed with BBQ sauce, topped with mac and cheese, and sweet pickle coleslaw. Served on a pretzel bun. 15

THE CUBAN

Shaved ham and house smoked pork under melted swiss, topped with pickles and hot honey mustard, served on a soft ciabatta bun. 15

REUBEN

House smoked corned beef, topped with smoked onion bacon kraut and melted swiss on thick marble rye, served with sides of horseradish cream and 1000 island dressing. 15



KIDS MENU

All kids meals come with: A refillable drink and your choice of Hand Cut Fries, Sweet Potato Fries, Tater Tots, Garlic Mashed Potato, Carrots, Celery, or Fruit.
IBC ROOT BEER OR ORANGE CREAM SODA FOR AN ADDITIONAL 2.

MAC AND CHEESE 7
CHICKEN TENDERS 7
CHICKEN QUESADILLA 7
CHEESE BURGER 7

IZZY'S "DON'T BURN MY GRILLED CHEESE" 7
WAFFLE WITH STRAWBERRY SAUCE 7
BUTTERED NOODLES 7

CRAFT'D BURGERS

BACON BURGER*

Two beef patties topped with cheddar cheese and crispy bacon. 14

PEANUT BUTTER & PIG*

Creamy, crunchy peanut butter spread topped with Pig Candy bacon, on a pretzel bun. 15

BRAT BURGER*

2 brat patties Wisconsin style, topped with caramelized onions and spicy brown mustard. 14

CHEDDAR BRAT BURGER* 15

TURKEY BURGER*

Two turkey patties made in house with melted cheddar cheese and raspberry mustard jam. 14

CRAFT'D BEAST MODE BURGER*

Two 4-oz beef patties, smoked meatloaf, and pulled pork piled high. Meat on meat on meat! Oozing with Cheese Wiz and fried onion strings. 18

The Craft'd Angus Beef Burgers are all double decker style with 2 1/4 pound patties. All burgers are on a potato bun; served with lettuce, tomato and onion. All burgers are served with chips.

UPGRADE TO HANDCUT FRIES, SWEET POTATO FRIES, TATER TOTS OR COLESLAW FOR 1.

UPGRADE TO A SIGNATURE OR HOUSE SALAD, SOUP, MASHED POTATOES, CHILI, BIKER BEANS, OR PORTOBELLO MUSHROOM FOR 2.

UPGRADE TO ASPARAGUS OR SPROUTS FOR 3.

GLUTEN FREE OR PRETZEL BUNS ARE AVAILABLE FOR AN ADDITIONAL 1.

UNCOMMON BURGER*

The Craft'd Burger rubbed with our family owned Uncommon Coffee grounds. Sea Salt, brown sugar and crumbled goat cheese. Finished off with sriracha ranch, mixed greens, & pickled onions and served on a potato bun. 15

BREAKFAST BOMB*

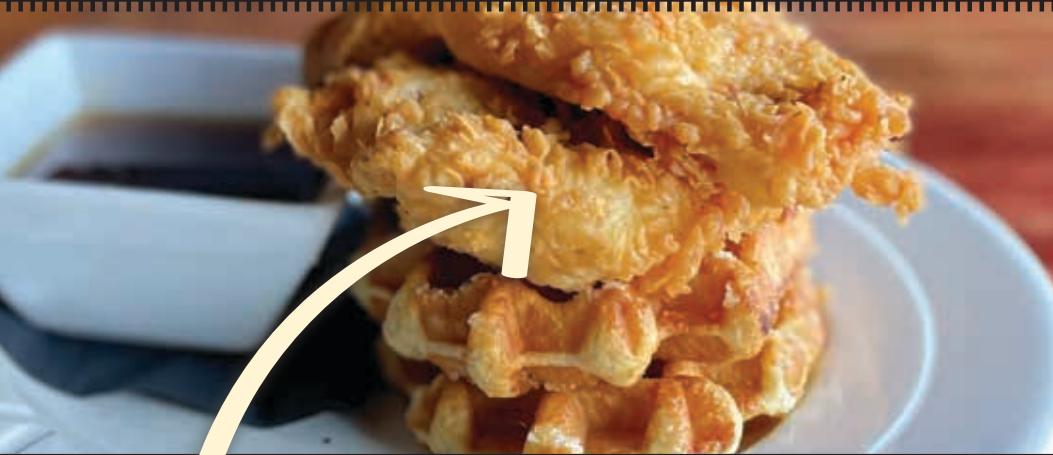
Melted cheddar, fried egg, and our famous pig candy bacon stacked between two crispy Belgian waffle "buns". 16

IMPOSSIBLE BURGER

Soy and vegetable patty, served with rosemary aioli. 15

STUFFED PORTOBELLO BURGER

Balsamic roasted portobello filled with quinoa, roasted red peppers, and spinach topped with crumbled goat cheese. 14



ENTRÉES

All Entrées served with a Craft'd signature side salad.

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. 18

CEDAR PLANK SALMON*

Cedar planked Atlantic Salmon glazed with BBQ sauce, with cauliflower "cous cous" that's topped with cheddar cheese. 19

CHICKEN AND WAFFLES*

Two crispy fried chicken breasts stacked with two pearl sugar Belgian waffles. Served with our house made mulberry maple syrup. 17

MARGARITAVILLE WHITEFISH*

Lightly floured, pan seared seasonal whitefish served with sauteed shrimp and bruschetta mix in a white wine sauce, served over brown rice. 18

CRAFT'D MAC N' CHEESE

5 cheese white sauce blended with buffalo sauce topped with pulled pork, bacon, chives, and bread crumbs. 17

BOURBON CHICKEN*

Two marinated, grilled chicken breasts served over garlic mashed potatoes with oven roasted green beans. Topped with balsamic bourbon glaze. 18



@THECRAFTDLIFE



SIDES

CRAFT'D HAND CUT FRIES

Roasted garlic oil & parmesan cheese 4

TATER TOTS 4

SWEET POTATO FRIES 4

GARLIC MASHED POTATOES

Fresh with parmesan and roasted garlic. Topped with butter 5

ROASTED BRUSSEL SPROUTS

Seasoned and roasted, then lightly fried and tossed in house sweet chili sauce. 6

GRILLED ASPARAGUS

Balsamic marinated and grilled. 6

GRILLED PORTOBELLO

Balsamic marinated and grilled. 5

CRAFT'D SIGNATURE SALAD

Fresh spinach, goat cheese, dried cranberries, and pig candy bacon tossed with poppy seed dressing. 5

HOUSE MADE COLESLAW

Sweet pickles and a touch of jalapeno with poppyseed dressing. 4

BADASS BIKER BEANS 5

CUP OF SOUP

Ask your server what the "Soup of the Day" is! 5

N/A BEVERAGES

COKE PRODUCTS

Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb 3.50

BOTTLES

IBC Root Beer, Orange Cream Soda 4

RED BULL PRODUCTS

Red Bull Energy Drink, Red Bull Sugar Free, Red Bull Blueberry, Red Bull Watermelon, Red Bull Tropical 3.75

OTHER BEVERAGES

Milk, Tea, Coffee 3.50

Consumer Advisory: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Risk Of A Foodborne Illness, Especially If You Have Certain Medical Conditions. Please Communicate Any Food Allergies To An Employee Of This Establishment And That Employee Shall Communicate That Food Allergy Information To The Person In Charge Or Certified Food Protection Manager On Duty At This Establishment.

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