

SOUTHERN YANKEE CRAFTHOUSE

SHAREABLES

Truffle Fries

white truffle drizzle, parmigiano-reggiano, beer-battered fries, garlic-lemon aioli VG | 12

Slow Dough Giant Pretzel

beer cheese, garlic butter, grainy mustard VG | 14

Hummus

roasted garlic hummus, crispy spiced chickpeas, flatbread, bell pepper, cucumber, petite carrot, harissa aioli VG | 16

Crispy Smoked Pork Belly

brown butternut puree, cranberry jalapeño chutney, baby arugula, crumbled goat cheese, chili oil GF | 18

Cowboy Candy & Smoked Cream Cheese

wood-fired oven roasted cream cheese, roasted garlic cloves, candied jalapeños, "fire crackers" VG | 13

Yum Yum Fries

crispy beer-battered fries, garlic oil, serranos, cilantro, green onion, topped with yum yum, Chuy, sriracha, and unagi sauces, crispy garlic | 13

SALADS

Crafthouse Kale Caesar*

kale, parmigiano-reggiano, garlic toasted croutons, house caesar dressing | small 8 | large 11

Heirloom Tomato Caprese

heirloom tomatoes, ciliegine mozzarella, herb puree, basil, balsamic reduction, olive oil, cracked black pepper, rosemary flatbread VG | 15

Kale & Berry Salad

kale, carrots, red onion, blueberries, dried cranberries, green apple, toasted walnut, goat cheese, house vinaigrette VG | 15

Crafthouse Romaine Wedge

hearts of romaine, marinated artichokes, peppadews, red onion, cucumber, baby heirloom tomatoes, asparagus, feta, crispy spiced chickpeas, oregano vinaigrette VG | 12

Fried Chicken Kale Cobb Salad

fried chicken, kale, tomato, cucumber, blue cheese crumbles, bacon, red onion, crispy chickpeas, house vinaigrette or ranch | 20

beer can chicken | 6

fried chicken | 6

salmon | 9

WEEKLY SPECIALS

Mon-Fri Happy Hour - 3-6pm

Monday Steak Night - 6pm to sold-out

Tuesday Pints & Pies - 6pm

Wednesday Wingin' It - 6pm

Thursday Good Spirits - 6pm

Saturday & Sunday Brunch - 11am-3pm

Mon-Fri Lunch Special - 11am-3pm

PIZZA wood-fired, 72-hour sourdough, Neapolitan-style pizza

Heirloom Margherita

garlic oil, mozzarella, sliced heirloom tomatoes, ciliegine mozzarella, parmigiano-reggiano, fresh basil VG | 17

Sweet & Spicy Pepperoni

pomodoro, mozzarella, pepperoni, local honey, chili oil, cayenne | 17

Pickle Pizza

parmigiano cream, mozzarella, house pickles, roasted fingerling potatoes, white cheddar, house ranch drizzle, fresh dill VG | 18

Meat Lovers

pomodoro, mozzarella, pepperoni, italian sausage, applewood bacon, red onion | 19

H.B.B.C.

pomodoro, mozzarella, beer can chicken, bacon, pineapple, red onion, jalapeño, BBQ drizzle | 19

Spicy Goat

roasted garlic oil, mozzarella, prosciutto, goat cheese, baby arugula, mango habanero glaze | 19

House Smoked Pastrami & Provolone

alfredo, mozzarella, pastrami, red onion, provolone, arugula, harissa aioli | 19

Tikka Masala

tikka masala sauce, mozzarella, paneer, red onion, chickpeas, jalapeño, cilantro, masala dust, Chuy sauce VG | 18

Sausage Burrata

pomodoro, mozzarella, italian sausage, burrata mozzarella, herbed puree | 18

Pear & Bleu

roasted garlic oil, mozzarella, prosciutto, bosc pear, bleu cheese, balsamic glaze, fresh basil | 18

Spinach & Artichoke

alfredo, mozzarella, baby spinach, roasted garlic cloves, marinated artichokes, parmigiano-reggiano, crispy onions VG | 18

Duck Duck Shroom

garlic butter, mozzarella, duck confit, roasted mushrooms, roasted garlic cloves, goat cheese, balsamic glaze | 19

Gorgonzola Bacon

gorgonzola cream, mozzarella, crispy bacon, red onion, green onion | 18

Chef's Veggie Combo

pomodoro, mozzarella, red onion, roasted mushrooms, goat cheese, red bell pepper, spinach, roasted garlic cloves, baby arugula VG | 19

gluten-free crust | 3.5

SOUTHERN YANKEE CRAFTHOUSE

PLATES

Hot-n-Crunchy Trout

hot-n-crunchy trout, mango habanero aioli, chili threads, charred lemon, jumbo roasted asparagus, pea shoots | 25

Yum Yum Salmon Bowl

marinated salmon, bok choy, kimchi, red onion, bell pepper, rice, garlic, green onion, yum yum sauce, eel sauce, oyster sauce, cilantro, sesame seeds | 28

Pepper Crusted Ribeye*

12 oz ribeye, gorgonzola cream, crispy onion straws, roasted fingerling potatoes | 32

Fish and Chips

beer-battered flounder, beer-battered fries, garlic-lemon aioli, malt vinegar | 24

Harissa Marinated Lamb Chops

zatar-crusting lamb chops, fingerling potatoes, hummus, artichoke, cherry tomatoes, cucumber, red onion, arugula, feta, oregano vinaigrette, harissa aioli | 38

Kalua BBQ Pork Bowl

marinated pork loin, jasmine rice, carrots, cucumber, kimchi, pineapple, green onion, cilantro, serrano, crispy garlic | 21

Crafthouse Chicken Mole

hot-n-crunchy breaded chicken, mole sauce, rice, cabbage slaw, Mexican gremolata, radish, garlic oil, green onion, cilantro, serrano, sesame seed, fermented garlic honey | 26

WOOD-FIRED WINGS

a half dozen cast-iron roasted chicken wings with ranch or blue cheese | 14
choose one option per order:

naked
garlic-parm
bbq
lemon pepper
garlic-honey-soy
tom yum
sweet chili
spicy bbq
buffalo
mango habanero
dill pickle

SANDWICHES

Southern Yankee Craft Burger*

7 oz chuck burger, Slow Dough challah bun, jalapeño bacon jam, pimento cream cheese, crispy onion straws, lettuce, tomato, house pickles, beer-battered fries | 19
VG - Impossible Burger option

Oven-Roasted Grinder

ciabatta, herbed puree, provolone, capicola, pepperoni, pastrami, red onion, giardiniera, baby arugula, lemon-garlic aioli, beer-battered fries, house pickles | 18

Buffalo Chicken Sandwich

crispy chicken breast in buffalo sauce, gorgonzola cream, lettuce, tomato, mayo, challah bun, beer-battered fries, house pickles | 18

Pastrami Melt

house-smoked pastrami, Slow Dough challah bun, provolone, caramelized onions, arugula, creole mustard, lemon-garlic aioli, beer-battered fries, house pickles | 19

Ciabatta Burrata Tomat-a

fried green tomatoes, burrata, tomato jam, baby arugula, balsamic reduction, roasted garlic hummus, herbed puree, ciabatta, beer-battered fries, house pickles VG | 17

Smoked Ribeye Melt

shaved smoked ribeye, ciabatta, herb-roasted mushrooms, caramelized onions, provolone, beer cheese, horseradish dipping sauce, beer-battered fries, house pickles | 19

SIDES

bacon jam brussels sprouts | 6
roasted fingerling potatoes | 6
rosemary flatbread | 6
beer-battered fries | 6
roasted petite carrots | 6
jumbo roasted asparagus | 6

SWEETS

Mixed Berry Cobbler

cider-stewed mixed berries, graham cracker crumble, cream cheese icing, powdered sugar, vanilla bean ice cream | 12

Blueberry Lemon Cake

blueberry-lemon cake, balsamic berry puree, fresh blueberries, whipped cream, powdered sugar | 11

Slow Dough Pretzel Bread Puddin'

stout-infused cranberries, cream cheese icing, salted caramel bourbon sauce, powdered sugar, vanilla bean ice cream | 11

Wood-fired Skillet Cookie

chocolate chip cookie, salted caramel bourbon sauce, vanilla bean ice cream | 11

V = vegan, VG = vegetarian, GF = gluten-free, 🍴 = special

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

We apply a 20% service charge for parties of 6 or more.