

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 | 18

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

Romesco Pizza

pomodoro, pepperoni, jalapeño, goat cheese, fresh
mozzarella, garlic confit, crispy onion straws, romesco
sauce | 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

Kale, Sausage Pizza

alfredo, mozzarella, kale, italian sausage, roasted
fingerling potatoes, garlic confit,
parmigiano-reggiano | 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

Kimchi Crispy Chicken Bowl

hot-n-crunchy crusted chicken, sweet chili sauce, yum yum sauce, unagi sauce, kimchi, baby bok choy, jasmine rice, bell pepper, red and green onions, sesame seeds, oil | 26

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

Pistachio Crusted Lamb Chops

pistachio crusted lamb chops, butternut squash puree, rosemary fingerling potatoes, jumbo roasted asparagus, heirloom cherry tomatoes, lamb jus, balsamic glaze | 38

Kalua BBQ Pork Bowl

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

Tuscan Salmon Gnocchi

crispy skin salmon, herb puree, potato gnocchi, spinach, artichoke, sundried tomato cream sauce, capers, almond-parsley crumble, parmigiano-reggiano, basil | 28

Chicken Pot Pie

creamy chicken, carrot, and english pea skillet pot pie with a pastry crust | 19

Beef Stroganoff

braised beef tips, roasted crimini mushrooms, house-made pappardelle, sour cream, parmigiano-reggiano | 23

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

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

Crafthouse Apple Cobbler

cider-stewed apples, graham cracker crumble, bourbon caramel, powdered sugar, vanilla bean ice cream | 12

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.