



Brunch



—■ APPETIZERS ■—

Loaded Tots 14

beer cheese, bacon, sour cream, green onion

Breakfast Nachos (Gfo) 16

beer cheese, scrambled eggs, crumbled bacon, pico de gallo, sour cream

French Toast Sticks 14

served with warm maple syrup

Avocado toast 12

avocado mash, arugula, pickled red onion

—■ MAINS ■—

Ham & Cheese Omelette (Gf) 18

smoked ham, cheddar & onion

Vegetarian Omelet (Gf) 16

sun dried tomatoes, roasted cremini, caramelized onion, parmesan

Craft Skillet (Gf) 22

Andouille sausage, smoked ham, Cajun spiced onions & peppers, sunnyside up eggs & homefries, topped with scallions

Eggs Beni Ranchero 18

Birria style beef, crispy polenta, poached eggs, refried beans, guacamole, pico & chipotle hollandaise

Lemon Ricotta Pancakes (Vg) 18

mixed berry compote, whipped cream, powdered sugar, mint

Breakfast Sandwich (Gfo) 20

2 fried eggs, smoked bacon, smoked ham, chipotle mayo on Brioche. Served with home fries

Brioche French Toast (Vg) 14

caramelized apples, cinnamon, toasted almonds & whipped cream

Chicken & Waffle Sandwich 18

crispy chicken, ube waffle, whipped butter, hot honey

Handcraft All-American Breakfast 20

*two eggs any style, your choice of ham, sausage or bacon, homefries & toast
– add extra protein \$4 –*

Steakhouse burger (Gfo) 20

gruyere, bacon onion jam, remoulade, brioche

Spicy Caesar (Gfo) 16

romaine, shaved parm, anchovy, spicy house made dressing, panko

20% gratuity will be added to parties 6 or more