

craftbar

snacks 6.

HOUSE-MADE BEEF JERKY
MARINATED SICILIAN OLIVES & MARCONA ALMONDS
ANSON MILLS HUSHPUPPIES & SMOKED MAPLE SYRUP
QUAIL EGG, WHITE ANCHOVY & ROMESCO
HALIBUT CROQUETTES & MALT VINEGAR
SMOKED SALMON RILETTE

salads 8.

BABY BEET & VALENCIA ORANGE
LITTLE GEM & GORGONZOLA
FRISÉÉ, SPECK & MARCONA ALMOND
HEIRLOOM TOMATO & AGED BALSAMIC

small plates 8.

COROMANDEL OYSTERS & LIME VINAIGRETTE
BRAISED BEEF SHORT RIB & GRUYERE SANDWICH
BARBECUED LAMB RIBS, CORN & WATERMELON
CRISPY PORK BELLY, WILD BLUEBERRY & JALAPEÑO VINAIGRETTE
FARM EGG, CRANBERRY BEAN & CHORIZO
DUCK TORTELLINI & BRAISED PEANUT
VEAL & RICOTTA MEATBALLS

flatbread 9.

BURRATA, BLACK GARLIC & TOMATO
ARCTIC CHAR, CARAMELIZED ONION & CRÈME FRAÎCHE

cheese 5.

ETUDE (*goat*)
ABBAYE DE BEL'LOC (*sheep*)
HAFOD (*cow*)
ECHO MOUNTAIN (*cow*)

sweets 7.

CHOCOLATE CHIP COOKIES
STRAWBERRY SHORTCAKE
BEIGNETS, VALRHONA CHOCOLATE & LOCAL HONEY
PEACH ICE CREAM PROFITEROLES

Chef/Owner Tom Colicchio
Chef de Cuisine Anthony Zappola
Pastry Chef Shannon Swindle
Friday, September 03, 2010
Dinner