

craftbar

snacks 6.

HOUSE-MADE BEEF JERKY
MARINATED CASTLEVETRANO OLIVES & MARCONA ALMONDS
ANSON MILLS HUSHPUPPIES & SMOKED MAPLE

salads 8.

BABY BEET, AVOCADO & ORANGE
ARUGULA & LEMON
HEIRLOOM TOMATO & AGED BALSAMIC

small plates 8.

VEAL & RICOTTA MEATBALLS
BRAISED BEEF SHORT RIB SANDWICH
ROASTED BONE MARROW, PARSLEY & CAPERS
CRISPY PORK BELLY, WILD BLUEBERRY & JALAPEÑO VINAIGRETTE

flatbread 9.

FONTINA, SPECK & PIQUILLO PEPPER
BURRATA, TOMATO & BASIL

cheese 5.

HUMBOLDT FOG (*goat*)
ABBAYE DE BEL'LOC (*sheep*)
BLOOMSDAY (*cow*)
CAVEMAN BLUE (*cow*)

sweets 7.

CHOCOLATE CHIP COOKIES
DOUGHNUTS, VALRHONA CHOCOLATE & LOCAL HONEY
PEACH ICE CREAM PROFITEROLES

Chef/Owner Tom Colicchio
Chef de Cuisine Anthony Zappola
Pastry Chef Shannon Swindle
Monday, August 16, 2010
Lunch