

# Craftbar Menu

## First Courses

Selection of East and West Coast Oysters

### Snacks

White Bean Garlic Crostini, Capers, Anchovies  
Marinated Olives, Marcona Almonds  
Pecorino-Stuffed Risotto Balls  
Polenta Fritters, Coppa, Golden Raisins  
Fried Oysters, Old Bay Aioli  
Sausage-Stuffed Sage Leaves  
Crispy Chicken Wings, Spiced Crème Fraîche  
Salt Cod Croquettes, Piquillo Pepper, Capers

### Cheese

15. supp per person

Selection of Artisanal Cheese

### Charcuterie

Assortment 20. supp per person

Cacciatorini  
Finocchiona  
Rosette de Lyon  
Prosciutto Di Parma

### Soup

Chicken Consommé, Tortellini, Farm Egg  
Littleneck Clam Chowder, Pork Belly

### Salads

Shaved Fennel, Hot Cherry Peppers, Pecorino  
Mixed Greens, Shallot Vinaigrette  
Baby Beets, Goat Cheese, Candied Kumquat  
Wild Arugula, Lemon Vinaigrette,  
Parmigiano, Pine Nuts

## Appetizers

### Hot

Pecorino Fondue, Acacia Honey, Hazelnut, Pepperoncini  
Rabbit Ballotine, Golden Raisin, Sicilian Pistachio  
Confit Pork Shoulder, Tomato Molasses, Smoked Onion  
Spanish Octopus, Potato, Roasted Lemon Purée

### Cold

White Anchovy Bruschetta, Soft-Cooked Egg, Leeks  
Field Mushroom Bruschetta, Fontina Cheese  
Chicken Liver Pâté, Cranberry Mostarda  
House Cured Salmon, Country Bread, Crème Fraîche

### Sides

Fingerling Potatoes  
Cipollini Onion  
Swiss Chard

## Main Courses

### Pasta and Grains

Cavatelli, Bolognese  
Linguine, "Cacciucco Livornese"  
Orecchiette, Fennel Sausage, Broccoli Rabe, Bell Pepper  
Beet Casunziei, Wild Spinach, Brown Butter, Poppy  
Seed  
Pappardelle, Rabbit, Mustard Greens, Picholine Olive  
Winter Squash Agnolotti, Ricotta, Pepita

### Fish

Branzino with Escarole & Cannellini Beans  
Roasted Atlantic Salmon, Market Vegetable Barigoule  
Dayboat Scallops with Braised Celery, Pancetta,  
Smoked Orange Purée  
Skate Wing, Fingerling Potatoes, Sauce Gribiche

### Meat

Hanger Steak, Baby Shiitake Mushrooms, Market Onion,  
Potato Purée  
Beef Short Ribs, Anson Mills Grits, Fried Egg,  
Peppers  
Veal Ricotta Meatballs  
Pork Belly, Lentils, Black Currant, Spiced Endive  
"Fried" Organic Chicken, Braised Tuscan Kale and Jerusalem  
Artichokes  
Colorado Lamb Shank, Baby Eggplant, Green Tomato

**Sandwiches**

Organic Chicken, Cheddar, Roasted Tomato,  
Arugula  
Mozzarella, Piquillo Peppers, Charred Onion  
House-Made Corned Beef, Choucroute, Raclette

**Craftbar Desserts**

Warm Brownie, Chocolate Sauce, Whipped Cream,  
Caramel Ice Cream  
Vanilla Ice Cream Float, Boylan's Orange Soda or  
Root  
Beer  
Butterscotch Pot de Crème, Caramelized Apple,  
Crème  
Fraîche  
Apple Crisp, Golden Raisin, Maple Whipped Cream  
Olive Oil Cake, Roasted Pear, Rosemary Ice Cream,  
Pine Nut

**Teas & Herbal Infusions**

In Pursuit of Tea  
Assam- black  
Earl Grey- black  
Tieguanyin- oolong  
Sencha- green  
Lemon Verbena  
Chamomile  
Elderflower  
Wild Mint

**Coffee**

Dallis Brothers Coffee  
Craftbar Blend  
Costa Rican Decaf