



Mother's Day FEATURES 2021

COCKTAILS

Mimosa Flights | 18

- classic; cava, orange juice
- tuscan; cava, blood orange juice
- rosé raspberry; gerard bertrand sparkling rosé, raspberry, orange juice

Bellini | 9

prosecco, peach

Rose Water Gin & Tonic | 13

tanqueray, rosewater, craftsman soda, rose petal

DESSERTS

Banana Foster | 9

caramelized banana, vanilla bean ice cream, banana liqueur

Berry Shortcake | 9

seasonal berry jam, lemon pound cake, mascarpone whipped cream

Raspberry Crème Brulee | 9

pistachio biscotti, whipped cream

Sticky Toffee Pudding | 9

date cake, vanilla toffee sauce, anglaise

Maple Pot de Crème | 9

candied bacon, whipped cream

Chocolate Olive Oil Cake | 12

ganache, candied orange, grand marnier whip

Craftsman Sundae | 9

vanilla ice cream, caramel, chocolate sauce, peanuts, whipped cream

BRUNCH FEATURES

Sausage Gravy & Butter Biscuits | 18

pork & fennel sausage, bacon fat, butter biscuits

Sass & Hash | 21

short rib & potato hash, poached eggs, choron sauce

Shake & Bake | 18

dry rub wings, sweet honey mayo, pickled cucumbers

Steak & Eggs | 40

6 oz beef tenderloin, fried eggs, shredded potato hash

Stuffed Toast | 17

challah french toast, pastry cream, berry compote

DINNER FEATURES

Wood Fired Prime Rib | 46

16 oz cut prime rib, truffled mashed potatoes and roasted asparagus

Lobster Tail | 55

12 oz maine lobster tail, rice pilaf, parmesan-romanesco

T-Bone Steak | 42

14 oz t-bone, tri colored cauliflower, herb roasted potatoes

Seabass | 49

potato wrapped mero seabass, poms anna, sautéed spinach

***FULL MENU AVAILABLE**