SHAREABLES

PORK BELLY | 19
gochujang glaze, jicama slaw, pickled veggies

GIANT PRETZEL | 15
maple dijon, gouda dip

CRISPY CAULIFLOWER | 18
tempura batter, general tso's sauce, scallions, sesame seeds

FIRE-ROASTED CHICKEN WINGS | 18
finished on the grill, choice of garlic sesame, buffalo sauce, or apple butter bbq

SPINACH AND ARTICHOKE DIP | 17
cream cheese, mozzarella cheese, flat bread

BACON FLIGHT | 18
maple sriracha, jamaican jerk, peppercorn

CRAFTSMAN CHEESE BOARD | 26
chefs choice of local & imported cheeses with accoutrement and warm flat bread

SALADS

FINGER LAKES COBB | 26
greens, pepitas, craisins, blue cheese, egg, apple, butternut squash, bacon, maple balsamic vinaigrette, grilled chicken

CRAFTSMAN SALAD | 16
heirloom tomato, baby cucumber, pickled red onion, carrot, radish, wood roasted shallot vinaigrette

WEDGE | 17
maple, bacon, onion, sun-dried tomatoes, cayuga blue cheese dressing

CAESAR SALAD 17
croutons, parmesan

+ chicken 7 | shrimp 10 | salmon 14 | steak 18

SIDES

CHARRED BROCCOLI | 9
sea salt & olive oil hummus, chili oil

MASHED POTATOES | 8
yukon gold, garlic, chives

HAND CUT FRIES | 8

TRUFFLE FRIES | 10
truffle oil, parmigiano reggiano

ROASTED BRUSSELS | 10
maple balsamic glaze, crispy pancetta

FIRE ROASTED ASPARAGUS | 9
garlic butter, parmigiano reggiano

ROASTED SWEET POTATOES | 9
cinnamon butter, brown sugar syrup

TAVERN CHIPS | 8
gouda cheese sauce, scallion

GLAZED CARROTS | 12
honey tarragon, whipped ricotta

WATER ON FIRE

FISH & CHIPS | 23
beer battered haddock, preserved lemon caper aioli, coleslaw

GRILLED SALMON | 35
parsnips, carrots, yukon potatoes, garlic confit, caper cream

SEARED SCALLOPS | 45
brown maple butter, golden beets, leeks

CATCH OF THE DAY | MKT
chef's featured fish

We proudly serve Certified Angus Beef

LAND ON FIRE

choose one side & sauce with steak & pork

10 OZ HANGER STEAK | 49
14 OZ PORK PORTERHOUSE | 34
8 OZ FILET MIGNON | 60
24 OZ BONE-IN RIBEYE | 85
16 OZ NEW YORK STRIP | 68
CHICKEN CACCIATORE | 30
seared airline chicken breast, fingerlings

CHOICE OF SAUCE
red wine demi-glace, wild mushroom ragout, blue cheese cream sauce, chimichurri, compound butter

PASTAS

CAVATELLI | 28
sausage, fennel, san marzano tomatoes, broccoli, calabrian chili cream sauce

BRAISED SHORT RIBS | 33
pappardelle, ragu, parmigiano reggiano

LOBSTER LINGUINE | 39
white wine, garlic, butter, cherry tomatoes

BUFFALO MAC N CHEESE | 24
chicken,cavatappi, buffalo, crumbly blue

PIES

MARGHERITA | 17
marinara, roma tomatoes, mozzarella, basil

CHICKEN PESTO | 20
asiago, mozzarella, red onion, sun-dried tomatoes

WHISPERING EMBERS | 21
squash puree, mozzarella, fontina, crispy pancetta, caramelized onions, sage and brown butter crumb, maple chili glaze

HOT HONEY PEPPERONI | 19
cup and char pepperoni, spicy honey

substitute cauliflower crust | 4

HANDHELDS

choice of one side: hand cut fries, tavern chips, slaw, side salad

WOOD GRILLE HALF-POUND BURGER | 23
aged cheddar, pickle, tomato, lettuce, brioche bun, secret sauce

BLACK BEAN BURGER | 17
quinoa, brown rice, grilled corn, roasted peppers, cilantro jalapeno crema, lettuce, tomato, brioche roll

BEEF ON WECK | 23
roasted prime rib, horseradish crème, caramelized onion, kimmelweck roll

FRIED CHICKEN SANDWICH | 18
antibiotic and hormone free chicken breast, hot honey mayo, pickles, slaw, brioche bun

+ fried egg, bacon, mushrooms | 3 each
gluten free bun available upon request

General Manager Trevor Thomas
Executive Chef Mike Urbina

THE CRAFTSMAN
WOOD GRILLE & TAP HOUSE

disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

gluten free vegan