



SMALL PLATES 20

Old School Buffalo Wings	\$1.25
Deviled Eggs	\$2.00
Empanada	\$2.75
w/ Chorizo, Tomato & Monterey Jack & Cheddar	
Warm Pretzel Sticks	\$8.00
w/ cheesy craft beer & whole grain mustard sauce	
House-Cut French Fries	\$5.50
Truffle & Parmesan French Fries	\$7.50
Made-To-Order Guacamole	\$8.00
with Chips	
Pico de Gallo and Chips	\$6.00
Asian Duck Confit Nachos	\$10.00
Chicken Tinga Nachos	\$9.00
with Avocado and Crema	
Poblano Pepper Stuffed	\$8.00
with Chicken, Rice and Cheese	
Grilled Asparagus	\$8.00
Parmesan, Toasted Almonds, Shallot & White Wine Vinegar	
Warm Goat Cheese	\$11.00
with Fresh Herbs & Crostini	
Roasted Garlic Hummus	\$7.00
Meatballs	\$9.00
with Crostini	
Grilled Sliced Black Angus Steak	\$14.00
w/ Garlic Tarragon Brown Butter	
Mixed Olives	\$6.00

Burrata	\$10.00
with Romesco Sauce & Crostini	
Portobello Stuffed	\$9.00
w/ Artichokes, Spinach & Parmesan finished with Balsamic reduction	
Edamame in a Soy, Garlic, Chili Pepper Sauce	\$9.00

CHARCUTERIE 8

18 Month Aged Prosciutto de Parma
18 Month Aged Serrano Ham
Speck from Alto Adige Italy
Mortadella - Salumeria Biellese
Sopressata-Salumeria Biellese
Salami - Salumeria Biellese
Wild Boar & Chianti Salami - Salumeria Olli
Tartufo Salami - Salumeria Olli

CHEESES 1

Cheeses	AVAILABLE OPTIONS
Ask for today's seasonal selections	3 for: \$14.00
	5 for: \$18.00

MEAT & CHEESE COMBO 1

Meat & Cheese Combo	\$19.00
Ask for today's seasonal selections	

THE SEA 9

Oysters on the Half-Shell	\$2.95
Corn Flake-Crusted Crab Cake	\$3.50
with Fire-Roasted Tomato & Smoked Paprika Remoulade	
Tuna Tartar	\$11.00
Cucumber Spaghetti, Spicy Lemon Cilantro Dressing, Tomato Confit	
Pan-Seared Shrimp, in a Spicy Garlic Sauce	\$9.00
Buffalo Calamari	\$9.00
with Blue Cheese Dipping Sauce	

Mussels #1	\$12.00
with Chorizo & Tomato, steamed in Beer	
Seared Ahi Tuna Tostada	\$10.00
with Chipotle Remoulade & Avocado	
Mussels #2	\$12.00
with Riesling, Garlic, Ginger, Wasabi, Soy & Cilantro	
Serrano Ham Wrapped Scallops	\$14.00
with Romesco Sauce	

LUNCH & DINNER 7

Franz's Cajun Chicken Penne	\$14.00
Certified Hereford NY Strip Steak	\$26.00
with Fresh Herb Compound Butter & Fries	
Fish of the Day	
with Lemon Thyme White Wine Sauce, Tomato Quinoa & Sautéed Spinach	
Sautéed Chicken	\$19.00
with Tomatoes, Capers, Olives, and Basil over Spanish Rice	
Slow Braised Hudson Valley Duck Leg Over	\$19.00
Sautéed Crimini Mushrooms, with crispy potato Strings	
Grilled Chicken Breast	\$12.00
with Prosciutto De Parma, Tomatoes, Fresh Mozzarella, Basil Pesto & Balsamic Reduction on Ciabatta Roll with French Fries	
Prosciutto, Mortadella, Sopressata, & Provolone	\$12.00
with Tomato and Romaine & Balsamic Reduction on Ciabatta Roll with French Fries	

CRAFT 47 BURGER 1

Craft 47 Burger	\$13.00
2/3 of a pound Hand-Packed Black Angus Hamburger on Brioche Roll with French Fries. See options below	

CRAFT 47 BURGER - TOPPINGS 6

Applewood Bacon	\$2.00
Prosciutto	\$2.00
Sautéed Onions	\$1.50
Sautéed Mushrooms	\$1.50
Avocado	\$2.00
Jalapenos	\$1.00

CRAFT 47 BURGER - CHEESES 5

Mozzarella

Aged Cheddar

Imported Swiss

Blue Cheese

Provolone

SLIDERS HAND-PACKED 7

Applewood Bacon, Cheddar Cheese

Sauteed Onion & Blue Cheese

Avocado with Chipotle Sauce

Meatball, Tomato Sauce & Mozzarella

Pesto & Mozzarella

Speck, Apple, and Brie Cheese

Duck Confit and 5 Spoke Cheddar

FLATBREADS 10

Fresh Ricotta Cheese \$10.00

with Crimini Mushrooms, Sliced Black Truffles

Chicken \$8.00

with Chipotle Sauce, Cilantro, Red Onions & Monterey Jack Cheese

Fire-Roasted Red Peppers \$9.00

Basil Pesto, Roasted Tomatoes, & Provolone Cheese

Prosciutto, Fresh Tomatoes, Fresh Mozzarella & Basil \$10.00

Drizzled with balsamic reduction.

Chicken, Sundried Tomatoes, Rosemary, Ricotta & Mozzarella \$10.00

Chicken, Chorizo, Poblano Peppers \$9.00

with tomato, Monterey Jack Cheddar & Cilantro

Goat Cheese \$12.00

Sliced Apples, Serrano Ham & Baby Spinach

Braised Wild Boar \$9.00

Sliced Pickles, Swiss Cheese, and Mustard Creme fraiche

Chicken, Bacon, Ranch	\$9.00
with Monterey Jack and fresh tomatoes	
Chicken, Fresh Pico de Gallo, Monterey Jack, & Avocado	\$9.00

SALADS 6

Baby Spinach	\$9.00
with Prosciutto Crisps & Tomato Confit dressing	
Romaine	\$9.50
with Parmesan Vinaigrette, Artichoke Hearts & Grape Tomatoes	
Boston Bibb, Avocado, Tomato, Red Bell Pepper	\$9.00
w/ Spicy Lemon Cilantro dressing	
Mesclun Greens, Ricotta Salata, Grilled Asparagus	\$9.50
w/ Truffle White Wine Vinaigrette	
Baby Kale, Dried Cranberries, Sliced Apple	\$9.00
w/ Raspberry Vinaigrette	
Fresh Mozzarella, Sliced Tomatoes, Roasted Red Peppers & Basil	\$10.00
w/ EVOO and Balsamic Glaze	

TACOS 9

Shrimp & Pineapple Habanero Salsa	\$5.50
Fish & with Salsa Verde & Avocado	\$4.50
Chipotle & Craft Beer-Braised Short Rib	\$4.50
with Spicy Mole, Crema & Napa cabbage	
Slow-Roasted Wild Boar	\$4.50
with Pico De Gallo	
Grilled Chicken	\$3.50
with Pico De Gallo, Avocado	
Grilled Certified Hereford Steak	\$4.50
w/ Salsa Verde, Crema	
Cajun Spiced Pork Belly	\$4.50
with Spicy Mole, Crema & Napa cabbage	
Grilled Cauliflower	\$3.50
with Curry Crema	
Chicken Tinga	\$3.50
with Onions and Cilantro	

BEVERAGES 7

Panna 1L	\$6.00
Fountain Sodas	\$1.99
Sound Sparkling Teas	\$3.95
More Good Handcrafted Soda	\$2.95
Harney & Sons Herbal Tea	\$2.95
Cappuccino	\$3.75
Espresso	\$2.95

KIDS MENU 4

Penne	\$7.00
with butter or marinara sauce	
Chicken Fingers	\$7.00
with house cut fries	
Cheese Slider	\$6.00
with house cut fries	
Cheese Pizza	\$9.00

PIZZA 4

New York	\$9.00
House Tomato Sauce, Parmesan and Mozzarella Cheese	
Margherita	\$10.00
Crushed San Marzano Tomatoes, Fresh Mozzarella, Fresh Basil, EVOO	
White	\$10.00
Hand Dipped Ricotta, Shredded Mozzarella, Parmesan, EVOO	
Pesto	\$10.00
Fresh Basil Pesto, Shredded Mozzarella	

PIZZA - TOPPINGS 15

Prosciutto de Parma	\$3.00
Sopressata	\$2.00
Truffle Salami	\$3.00
Wild Boar Chianti Salami	\$2.00
Pancetta	\$2.00

Spicy Crumbled Sausage	\$2.00
Meatballs	\$3.00
Fresh Roma Tomatoes	\$1.00
Crimini Mushrooms	\$2.00
Roasted Red Peppers	\$2.00
Sundried Tomato	\$2.00
Arugula	\$1.00
Basil Pesto	\$1.00
Balsamic Glaze	\$1.00
Truffle Oil	\$2.00

MAIN 7

Wake N Bake

Baked Avocado and Egg topped with Melted Cheddar-Monterey Jack and Pico de Gallo

Morning After

Semolina Batard French toast and Sautéed Apples, Raspberries and Maple Syrup

Dirty Stay Out

Omelet with Chorizo, Tomato, Cilantro, Cheddar Cheese and Chipotle Sauce. Add Chicken. Add Shrimp

Hair of the Dog

Eggs Poached in Beer over Mortadella and Toasted Semolina Batard with Chipotle-Roasted Tomato Remoulade

Walk of Shame

Flatbread topped with Scambled Eggs, Applewood Smoked Bacon and Monterey Jack-Cheddar Cheese

Harlot

Home Fries Skillet with Provolone, Onions, Peppers, Tomato and braised wild boar topped with a Fried Egg

Nymphomaniac

Trifle of Whipped Marscapone, Raspberries, Pineapple, Apple and Orange

FLOOZY 4

Bottomless Mimosa

Beermosa

Beermary

Mimosa

SIDES 5

- Bacon
- Home Fries
- Chorizo
- Fruit
- Avocado

ON TAP 12

Beer Tree Euphoric State of Mind, Sour IPA 7.1% ABV Port Crane, NY

Available in Draft

Beer Tree Hugh Hefe, German Hefeweizen 4.9% ABV Port Crane, NY

170 calories. A NY-style Hefeweizen that the Playboy himself would be proud of. Made with barley from Pioneer Malting (Rochester, NY), wheat from New York Craft Malt (Batavia, NY), and rye & hops from Willet Hop & Grain (Willet, NY). Available in Draft

Bloodville Cherry Pop'in Pils, Pilsner 6.0% ABV Albany, NY

160 calories. Clean refreshing easy drinking Pilsner made with tart cherry. Available in Draft

Chatham Hopaganda, NE/Hazy IPA 6.0% ABV Chatham, NY

220 calories. Your taste buds won't lie to you. We won't either—this IPA is the truth! It's got Citra and Mosaic hops with extreme tropical and passion fruit aromas and flavors that fully engage both your sense of taste and smell. Available in Draft

Citizen Cider bRose, Cider · 6.8% ABV Burlington, VT \$8.00

160 calories. bRosé: Cider rosé made by three bros right in the great state of Vermont. bRosé is hand crafted by co-fermenting 100% Vermont blueberries and sweet cider pressed at Happy Valley Orchard in Middlebury, Vermont. bRosé is the embodiment of cooperation. Blueberry and apple, summer and fall, farmers and cider makers. Here's to getting along

Defiant Headless Horseman, Spiced Beer 5.2% ABV Pearl River, NY

160 calories. Brewed with imported English malted barley, fuggles hops, grown in the U.K., and an infusion of American Pumpkin – this Ale is packed with the Spirit of Autumn. Look for a creamy malt body and a robust spicey finish. Available in Draft

Grimm Maximum Bliss, IPA 7.5% ABV Brooklyn, NY

220 calories. Maximum Bliss is a smooth and zesty IPA hopped with Amarillo & Motueka. Both hops are displaying their distinctive citrus characteristics, but the aromas and flavors are softened with layers of coconut cream, peach sherbet, and perfectly peaked meringue pie toppings. Available in Draft

Gun Hill Cinnamon Toast Crunch, Blonde Ale 4.8% ABV Bronx, NY

160 calories. Available in Draft

Mikkeller NYC Proper Pint, Dry Stout 4.5% ABV Queens, NY

210 calories. We meticulously replicated Dublin water to create a smooth Dry Irish-style Stout with subtly sweet aromas and a distinctly mellow roast. Available in Draft

Mikkeller SD Sour Pitch Suds, Sour IPA 7.0% ABV San Diego, CA

Available in Draft

Night Shift Nite Lite, Pale Lager 4.3% ABV Everett, MA \$7.00

100 calories. Unfiltered, light American Craft Lager

Upwards Golden Ratio Pale Ale, American Pale Ale 5.2% ABV Livingston Manor

160 calories. Available in Draft