



STARTERS 9

Reuben Rolls \$15.00

Egg rolls filled with smoked corned beef, swiss cheese and sautéed sauerkraut. Served with 1000 island dressing.

Smokehouse Pretzel \$19.00

Bigger than your head Bavarian pretzel baked with sea salt, served with hot honey mustard and queso.

Smoked Pineapple Chicken Nachos - Trough Style AVAILABLE OPTIONS

Hand cut tortilla chips topped with our house made queso. Piled high with smoked chicken, toasted corn, pickled pineapple-jalapeno relish and drizzled with sriracha.

Full order: \$19.00

Half order: \$11.00

Smoked Chicken / Artichoke Dip \$15.00

House smoked chicken and chopped artichoke hearts baked with fresh herbs, buffalo sauce, shallots and cream cheese. Served with our asiago and parsley crostini and sliced under garlic pita bread or tortilla chips.

Pig Candy \$12.00

Five slabs of our world famous candied bacon dusted in brown sugar with a touch of pepper. Slow cooked until brittle.

Chicago Beef Rolls \$15.00

Shaved Italian beef, house made giardiniera and mozzarella cheese filled wontons. Fried golden and served with giardiniera ranch for dipping.

Farm Fresh Cheese Curds \$14.00

Marinated cheese curds from Ellsworth Co-op Creamery in Wisconsin. Battered, fried and served squeaky! Served with a side of sriracha ranch dipping sauce.

Fire Kissed Cauliflower \$14.00

Buffalo infused cauliflower that's breaded and tossed with sea salt and fresh pepper. Topped with fresh giardiniera ranch and served with ranch for dipping.

Potato Bombs \$14.00

Deep fried croquettes filled with mashed potatoes, cheese, chive, jalapeno and bacon. Topped with queso and green onion.

BADASS WINGS 4

Bone-In Wings \$17.00

Served with your choice of dry rub and sauce, carrots and celery and a side of blue cheese or ranch.

Boneless Wings \$16.00

Served with your choice of dry rub and sauce, carrots and celery and a side of blue cheese or ranch.

Dry Rubs

Ragin Cajun, Cool Ranch Dust, Memphis Grit and Old Bay

Sauces

Buffalo, BBQ, Parmesan Garlic, Sweet Chili, Hot Honey Mustard, Balsamic Bourbon, Chicago Bourbon, Teriyaki-Ginger, Apricot Habanero and Nashville Hot

GREENS 5

Chopped Candy Cobb \$14.00

Chopped pig candy, shredded carrots, red pepper, blue cheese crumbles and chopped iceberg tossed in our house made poppy seed dressing.

Pear Salad \$14.00

Mixed greens with dried cranberries, candied walnuts, blue cheese crumbles, sliced pears, tossed in balsamic dressing.

Twisted Cobb \$18.00

House smoked chicken, deviled egg, tomatoes, pork belly croutons, avocado, blue cheese crumbles and roasted corn over mixed greens tossed in balsamic dressing.

Craft'd Signature Salad \$16.00

Fresh spinach, goat cheese, dried cranberries and Pig Candy bacon tossed in our house made poppy seed dressing.

Craft'd Wedge \$16.00

Crisp iceberg lettuce, tomatoes, chopped Pig Candy bacon, blue cheese crumbles and scallions. Tossed in our house made blue cheese dressing.

SANDOS 13

Cluck Yeah! \$16.00

Crispy tempura battered chicken breast fried golden, topped with sweet pickles, served with Nashville and Hot Honey Mustard for dipping.

Buffalo Chicken Grilled Cheese \$14.00

Creamy buffalo chicken dip with melted cheddar and provolone, in between two slices of buttery challah bread. Topped with cheddar and provolone.

Reuben \$17.00

House smoked corned beef, topped with smoked onion bacon kraut and melted swiss and rye. Served with a side of horseradish cream and 1000 Island dressing.

French Onion Dip French Dip \$19.00

Tender Italian beef smothered in provolone, topped with house POD and crispy onions, served on garlic pretzel hoagie with au jus.

Hot Honeybutter Fried Chicken \$16.00

Tempura fried chicken on a brioche bun. Topped with spicy honey and honey butter.

2 Foot Philly \$30.00

Shaved tender beef with sautéed peppers and onions, topped with real Cheese Whiz.

4 Foot Cut \$60.00

The 815	\$17.00
Grilled chicken topped with melted provolone over tomato, onion, lettuce and house made sweet and spicy mayo. Served on a soft ciabatta bun.	
Mac Daddy	\$17.00
House smoked pork mixed with BBQ sauce, topped with mac and cheese and sweet pickle coleslaw. Served on a pretzel bun.	
The Cuban	\$18.00
Shaved ham and house smoked pork under melted swiss, topped with pickles and Hot Honey Mustard. Served on a soft ciabatta bun.	
Pig Candy BLT	\$16.00
Crisp Pig Candy bacon with lettuce, tomato and mayo on toasted sourdough.	
Buffalo Chicken Wrap	\$16.00
Buffalo roasted chicken with lettuce, ranch, tomato and cheddar cheese wrapped in a flour tortilla.	
Petite Sliders	\$20.00
Grilled beef, Medallions, seared and served over bacon onion jam, cheddar cheese and mayo. Served on garlic slider buns.	

KIDS MENU 7

Mac and Cheese	\$10.00
Chicken Tenders	\$10.00
Chicken Quesadilla	\$10.00
Cheese Burger	\$10.00
Izzy's 'Don't Burn My' Grilled Cheese	\$8.00
Buttered Noodles	\$10.00
Waffle with Strawberry Sauce	\$10.00

CRAFT'D BURGERS 9

Bacon Burger	\$17.00
Two beef patties topped with cheddar cheese and crispy bacon.	
Peanut Butter & Pig	\$17.00
Creamy, crunchy peanut butter spread topped with Pig Candy bacon, on a pretzel bun. Served with raspberry mustard.	
Brat Burger	\$16.00
2 brat patties Wisconsin style, topped with caramelized onions and spicy brown mustard.	
Turkey Burger	\$15.00
Two turkey patties made in house with melted cheddar cheese and raspberry mustard jam.	
Craft'd Beast Mode Burger	\$19.00
Two 4-oz beef patties, smoked bacon and pulled pork piled high. Meat on meat on meat! Oozing with Cheese Whiz and fried onion strings.	

Steakhouse Burger	\$19.00
Roasted mushrooms and signature port glaze under melted swiss, topped with crispy onions.	
Breakfast Bomb	\$19.00
Melted cheddar, fried egg and our famous Pig Candy bacon stacked between two crispy Belgian waffle 'buns'.	
Impossible Burger	\$18.00
Soy and vegetable patty, topped with avocado, served with roth herb spread.	
Stuffed Portobello Burger	\$17.00
Balsamic roasted portobello filled with quinoa, roasted red peppers and spinach topped with crumbled goat cheese.	

ENTREES 8

Smoked Meatloaf	\$22.00
Two slabs of our hickory smoked meatloaf made with cheddar cheese and chipotle. Grilled and stacked on garlic mashed potatoes, topped with crispy fried onion strings. Served with a side of chipotle ketchup.	
Orange Salmon	\$23.00
Seared orange rubbed salmon, over brown rice and green beans, topped with ginger teriyaki.	
Chicken and Waffles	\$22.00
Two crispy fried chicken breasts stacked with two pearl sugar Belgian waffles. Served with our house made mulberry maple syrup.	
Margaritaville Whitefish	\$23.00
Lightly floured, pan seared seasonal whitefish served with sautéed spinach and bruschetta mix in a white wine sauce, served over brown rice.	
Craft'd Mac N' Cheese	\$22.00
Five cheese white sauce blended with buffalo sauce. Topped with pulled pork, bacon, chives and bread crumbs.	
Bourbon Chicken	\$22.00
Two marinated, grilled chicken breasts served over garlic mashed potatoes with oven roasted green beans. Topped with balsamic bourbon glaze.	
New York Strip	\$29.00
12 oz. New York Strip, served with garlic mashed potatoes and garlic green beans.	
Cajun Power Bowl	\$21.00
Cajun grilled chicken breast over sautéed onions and peppers, roasted corn, black beans, quinoa and brown rice. Topped with pickled onions and avocado.	

SIDES 8

Craft'd Hand Cut Fries	\$6.00
Roasted garlic & parmesan cheese.	
Tater Tots	\$6.00
Sweet Potato Fries	\$6.00
House Potato Chips	\$5.00

Garlic Mashed Potatoes	\$6.00
Fresh with parmesan and roasted garlic. Topped with butter.	
Green Beans	\$7.00
Garlic butter roasted.	
Mac and Cheese	\$7.00
Grilled Asparagus	\$9.00
Balsamic marinated and grilled.	

N/A BEVERAGES 5

Khaos Kiddo Root Beer	\$6.00
Coke Products	\$4.25
Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Mr. Pibb.	
Bottles	\$5.00
Sprecher's Grape Soda.	
Red Bull Products	\$4.75
Red Bull Energy Drink, Sugar Free, Blueberry, Watermelon and Tropical.	
Other Beverages	\$4.50
Milk, Tea and Coffee.	