



## Brunch Menu

### BRUNCH PUNCH

- Lillet Cooler  
Lillet with sprite and orange juice over ice 7  
Mimosa  
Orange juice brightened with bubbly 6½  
Craftsman Bloody Mary  
Our house-made mix with a fresh horseradish and sambal kick 8

### STARTERS

- Cream Scone of the day 3½  
Maurita's cinnamon rolls 3½  
Pork Rillettes with crostini, mustard, and apples 6  
Buttermilk Crepes with seasonal fillings 6

### ENTRÉES

- Served with choice of one side:*  
Fischer Farms Bacon  
Fischer Farms maple coil sausage  
Biscuits and gravy  
Creamy grits  
Seasonal potato hash
- Quiche  
with seasonal fillings  
12
- 3 Egg Omelet  
with seasonal fillings  
12
- Brioche French Toast  
with powdered sugar and maple syrup  
11
- Craftsman Breakfast  
Two eggs any style with toast and your choice of ham, sausage or bacon.  
11
- Fried Egg Sandwich  
One fried egg with Fischer Farms bacon,  
cheddar cheese, micro greens and aioli on grilled toast.  
10

### Extras

- |                                     |                        |
|-------------------------------------|------------------------|
| One egg, any style 1½               | Fischer Farms Bacon 4  |
| Fischer Farms maple coil sausage 4  | Biscuits and gravy 4   |
| Creamy grits 4                      | Seasonal potato hash 4 |
| Grilled toast with Craftsman Jam 2½ |                        |

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### Our Menu Changes With The Seasons

We support local farmers who use sustainable and organic methods of production to provide us with healthy and delicious ingredients. Craftsman Executive Chef Ben Jacoby has spent his entire career cultivating relationships with local growers and producers. We hope you enjoy your meal and thank you for your support.