SALADS

Baby Spinach with Prosciutto Crisps & Tomato Confit dressing — 9

Romaine with Parmesan Vinaigrette, Artichoke Hearts & Grape Tomatoes — 9.50

Boston Bibb, Avocado, Tomato, Red Bell Pepper w/ Spicy Lemon Cilantro dressing — 9

Mesclun Greens, Ricotta Salata, Grilled Asparagus w/ Truffle White Wine Vinaigrette — 9.50

Baby Kale, Dried Cranberries, Sliced Apple w/ Raspberry Vinaigrette — 9

Fresh Mozzarella, Sliced Tomatoes, Roasted Red Peppers & Basil, w/ EVOO and Balsamic Glaze — 10

Add Chicken - 3 Add Shrimp - 6 Add Tuna - 9 Add Steak - 12

TACOS

Shrimp & Pineapple Habanero Salsa — 5.50

Fish & with Salsa Verde & Avocado — 4.50

Chipotle & Craft Beer-Braised Short Rib with Spicy Mole, Crema & Napa cabbage — 4.50

Slow-Roasted Wild Boar with Pico De Gallo — 4.50

Grilled Chicken with Pico De Gallo, Avocado — 3.50

Grilled Certified Hereford Steak w/ Salsa Verde, Crema — 4.50

Cajun Spiced Pork Belly with Spicy Mole, Crema & Napa cabbage — 4.50

Grilled Cauliflower with Curry Crema — 3.50

Chicken Tinga with Onions and Cilantro — 3.50

BEVERAGES

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

(12 years and younger)

Penne with butter or marinara sauce	7
Chicken fingers with house cut fries	7
Cheese slider with house cut fries	6
Cheese pizza	9

CRAFT 47

AMERICAN TAPAS, BEER & WINE

SMALL PLATES

Old School Buffalo Wings - $1.25 each

Deviled Eggs - $2.00 each

Empanada w/ Chorizo, Tomato & Monterey Jack & Cheddar 2.75

Warm pretzel sticks
w/cheesy craft beer & whole grain mustard sauce 8

House-Cut French Fries 5.50

Truffle & Parmesan French Fries 7.50

Made-to-Order Guacamole with Chips 8 PER AVACADO

Pico de gallo and chips 6

Asian Duck Confit Nachos 10

Chicken Tinga Nachos with Avocado and Crema 9

Poblano Pepper Stuffed with Chicken, Rice and Cheese 8

Grilled Asparagus, Parmesan, Toasted Almonds, Shallot & White Wine Vinegar 8

Warm Goat Cheese with Fresh Herbs & Crostini 11

Roasted Garlic Hummus 7

Meatballs with Crostini 9

Grilled Sliced Black Angus Steak
w/ Garlic Tarragon Brown Butter 14

Mixed Olives 6

Burrata with Romesco Sauce & Crostini 10

Portobello stuffed w/ Artichokes, Spinach & Parmesan
finished with Balsamic reduction 9

Edamame in a soy, garlic, chili pepper sauce 9

CHARCUTERIE

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

3 FOR $14
– OR –
5 FOR $18

CHEESES

ASK FOR TODAY'S SEASONAL SELECTIONS

3 FOR $14 OR 5 FOR $18

MEAT & CHEESE COMBO

ASK FOR TODAY'S SEASONAL SELECTIONS

6 FOR $19

THE SEA

Oysters on the Half-Shell 2.95 EACH

Corn Flake-Crusted Crab Cake with Fire-Roasted Tomato & Smoked Paprika Remoulade 3.50 EACH

Tuna Tartar, Cucumber Spaghetti, Spicy Lemon Cilantro Dressing, Tomato Confit 11

Pan-Seared Shrimp, in a Spicy Garlic Sauce 9

Buffalo Calamari with Blue Cheese Dipping Sauce 9

Mussels with Chorizo & Tomato, steamed in Beer 12

Seared Ahi Tuna Tostada with Chipotle Remoulade & Avocado 10

Mussels with Riesling, Garlic, Ginger, Wasabi, Soy & Cilantro 12

Serrano Ham wrapped Scallops with Romesco Sauce 14

LUNCH & DINNER

Franz's Cajun Chicken Penne 14

Certified Hereford NY Strip Steak
with Fresh Herb Compound Butter & Fries 26

Fish Of The Day - with Lemon Thyme White Wine Sauce,
Tomato Quinoa & Sautéed Spinach P/A

Sautéed Chicken with Tomatoes, Capers, Olives,
and Basil over Spanish Rice 19

Slow Braised Hudson Valley Duck Leg over
Sautéed Crimini Mushrooms, with crispy potato Strings 19

Grilled Chicken Breast with Prosciutto De Parma,
Tomatoes, Fresh Mozzarella, Basil Pesto & Balsamic
Reduction on Ciabatta Roll with French Fries 12

Prosciutto, Mortadella, Sopressata, & Provolone, with
Tomato and Romaine & Balsamic Reduction on Ciabatta
Roll with French Fries 12

CRAFT 47 BURGER

13

2/3 of a pound Hand-Packed Black Angus Hamburger
on Brioche Roll with French Fries. **see options below*

TOPPINGS		CHEESES	
Applewood Bacon	- $2.00	*ADD $1.50 each*	
Prosciutto	- $2.00	Mozzarella	
Sautéed Onions	- $1.50	Aged Cheddar	
Sautéed mushrooms	- $1.50	Imported Swiss	
Avocado	- $2.00	Blue cheese	
Jalapenos	- $1.00	Provolone	

SLIDERS HAND-PACKED

$3.50 EACH

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

Fresh Ricotta Cheese with Crimini Mushrooms,
Sliced Black Truffles 10

Chicken with Chipotle Sauce, Cilantro,
Red Onions & Monterey Jack Cheese 8

Fire-Roasted Red Peppers, Basil Pesto,
Roasted Tomatoes, & Provolone Cheese 9

Prosciutto, Fresh Tomatoes, Fresh Mozzarella & Basil,
drizzled with Balsamic Reduction 10

Chicken, Sundried Tomatoes, Rosemary, Ricotta &
Mozzarella 10

Chicken, Chorizo, Poblano Peppers, with tomato ,
Monterey Jack Cheddar & Cilantro 9

Goat Cheese, Sliced Apples, Serrano Ham & Baby Spinach 12

Braised Wild Boar, Sliced Pickles, Swiss Cheese,
and Mustard Crème fraîche 9

Chicken, bacon, ranch with Monterey Jack
and fresh tomatoes 9

Chicken, fresh pico de gallo, Monterey Jack, & avocado 9