

CRESCENT HILL



# CRAFT HOUSE

502-895-9400

## Summer 2020 Dinner Menu

### Starters

**Hot Pimento Cheese Dip \$8**

Toasted Blue Dog Baguette, Celery, Carrots

**Cheese Curds \$8**

Beer battered, Lightly Fried, House Ranch

**Nashville Hot Cauliflower \$9**

Beer battered, Hot Honey, House Ranch

**Mussels Meunière \$14**

PEI Mussels, Garlic, White Wine, Toasted Blue Dog Baguette

**Cheese & Charcuterie Board \$18**

A variety of Cured Meats, Cheeses, & Seasonal Accoutrements

**Bacon Beer Cheese Soup \$4**

Made with a Seasonal Beer Selection

**Vegetarian Soup Du Jour \$4**

Chef Created in House

**Bread Basket \$4**

Blue Dog Breads, Seasonal Compound Butter

### Greens

Springer Mountain Airline Chicken Breast \$4, Verlasso Salmon \$8, Shrimp \$5

**Baby Kale \$9**

Kenny's Bleu Cheese, Marinated Mushrooms, Red Onion, Walnuts,  
Brioche Croutons, Balsamic Vinaigrette

**Caesar \$9**

Romaine, Fried Anchovies, Brioche Croutons, Parmesan, Creamy Caesar

**Strawberry Fields \$9**

Baby Spinach, Strawberries, Capriole Goat Cheese, Red Onion, Candied Pecans,  
Strawberry Champagne Vinaigrette.

## Entrees

### **Spring Linguini \$16 \*V\***

Asparagus, Baby Kale, Spring Peas, Mushrooms, Red Pepper Flake,  
Lemon Chardonnay Sauce

Springer Mountain Airline Chicken Breast \$4, Verlasso Salmon \$8, Shrimp \$5

### **Shrimp & Grits \$18**

Shrimp, Andouille Sausage, Peppers, Onion, Celery, Old Bay Gravy,  
Weisenberger Mill White Cheese Grits

### **Steak of the Week \$Market**

Ask your server about today's locally sourced selection

Grilled Scallion Compound Butter, Truffled Fingerling Potatoes, Asparagus

### **Vegetarian Steak \$16 \*V\***

Your choice: Grilled Cauliflower Steak or Portobello Mushroom Cap  
Truffled Fingerling Potatoes, Asparagus

### **Grilled 8oz. Bone In Frenched Pork Chop \$19**

Rhubarb Compote, Garlic Mashed Potatoes, Herbed Spring Peas

### **Pan Seared 8oz. Verlasso Salmon \$18**

Garlic Creamed Leeks, Truffled Fingerling Potatoes, Asparagus

### **Roasted Chicken & Waffle \$17**

Springer Mountain Farm's Thigh & Leg, Weisenberger Mill Waffle,  
Whipped Maple Butter, Maple Syrup

### **Craft Burger \$15**

7oz. Black Hawk Farms' Angus Burger, Broadbent's Bacon, Red Leaf Lettuce,  
Pickled Red Onion, Pickles, Kenny's Cheddar, Over Easy Egg,  
Classic Aioli, Breadworks Brioche Roll, Truffled Fingerling Potatoes

### **Craft House Mac N' Cheese \$16**

Cavatappi Pasta, 3 Cheese Béchamel, Brioche Bread Crumbs, Bacon

## Sides \$5

Truffled Fingerling Potatoes, Garlic Mashed Potatoes,  
Weisenberger White Cheese Grits, Asparagus, Herbed Spring Peas

## Dessert

**Salted Caramel Bourbon Brioche Bread-Pudding \$7**

**Strawberry Rhubarb Cheesecake \$7**

Vanilla Wafer Crust, Local Strawberry Rhubarb Compote