

BAR SNACKS







- PORK BELLY FLIGHT**
chefs selection of sauces 9
- DEVILED EGGS** 
truffle, bacon, traditional 5
- TRUFFLE PARM FRIES** 6
- GERMAN PRETZEL BITES**
beer-cheddar sauce and french whole grain mustard 7

BEGINNINGS

- LOADED TATER TOTS**
nacho cheese, crumbled bacon, scallions, sour cream, pico de gallo 9
- CHICKEN WINGS**
black magic dry rub, bbq, classic buffalo, mango habanero, soy chile-sesame, or garlic and herb coal fired 11
- FRIED BUFFALO CAULIFLOWER**
blue cheese crumble 8
- JUMBO CRAB CAKES**
maryland style, chipotle mayo 14
- STEAMER CLAMS** 
fresh steamed clams with drawn butter 12
- FRIED CHEESE CURDS**
buttermilk battered Wisconsin cheddar cheese curds, chipotle mayo and marinara 9
- BUFFALO CHICKEN DIP**
housemade dip, served with tortilla chips 11
- CRISPY BRUSSELS SPROUTS**
whole grain mustard and honey glaze, roasted shallots 9
- STOUT FRENCH ONION SOUP**
garlic sourdough crouton, gouda 6

CRAFT SPECIALTIES



- SPRING PEA RISOTTO**
english pea puree, tarragon, wild mushrooms 17 
- GRILLED RIBEYE** 
arugula, shaved parmesan, red onion, lemon, olive oil 32
- SMOKED 1/2 CHICKEN** 
blueberry habanero bbq, baked beans, housemade cole slaw 19
- GRILLED PORK CHOP** 
maple bourbon glaze, brussels sprouts, fingerling potatoes, bacon 24
- CORNMEAL CRUSTED CATFISH**
collard greens, dirty rice, cajun remoulade 22
- POMEGRANATE GLAZED SALMON** 
sautéed arugula and walnuts, wild rice, pomegranate molasses 25
- WHISKEY N.Y. STRIP** 
fingerling potatoes, sautéed spinach, stewed mushrooms, whiskey and peppercorn sauce 28

COMFORT FOOD

- PULLED PORK MAC & CHEESE**
house pulled pork, BBQ, cheese sauce, sourdough breadcrumbs, cheddar cheese 17; available plain, 14
- CC CHILI** 
ground beef, venison chorizo, tomato, secret blend of spices 8
- BABY BACK RIBS**
whiskey barrel stout bbq, sweet potato fries 16
- CHICKEN & WAFFLES**
sweet potato waffle, spiced maple syrup, powdered sugar 14

COAL FIRED PIZZA

MARGHERITA

fresh mozzarella, tomato, basil, brushed with garlic oil 12

GRANDMA

brooklyn style pan pizza, fresh mozzarella, topped with house marinara, parmesan, extra virgin olive oil 15

CHIPOTLE RANCH

grilled chicken, bacon, roasted corn, mozzarella, chipotle ranch, cilantro, scallions 15

CHEESESTEAK

marinated steak, peppers, onion, mozzarella, cheddar, nacho cheese sauce 15

MUSHROOM

thyme-roasted mushrooms, garlic, goat cheese, gouda, brushed with garlic oil 13

BUFFALO CHICKEN

mozzarella, blue cheese 14

DARRYL

spinach, strawberries, red onion, candied pecans, goat cheese, strawberry balsamic glaze 15

WHITE

mozzarella, goat cheese, ricotta, garlic, thyme, brushed with garlic oil 13

BRUSCHETTA

tomato, garlic, red onion, fresh parmesan, spinach, pistachio pesto 14

THAI CHILE CHICKEN

grilled chicken, red onion, scallion, thai chile sauce 15

SPICY SAUSAGE

house made crumbled sausage, pepperoni, broccoli, mozzarella, ricotta, fra diavolo sauce 14

WHITE CLAM OREGANATA

chopped littleneck clams, garlic, white wine, parmesan, breadcrumbs 15

CRAFT YOUR OWN 10 — add-ons, 1 pepperoni, mushrooms, peppers, bacon, onion, jalapeño, crumbled sausage, anchovy, black olives, spinach, cherry peppers, grilled chicken (*maximum of three*)

BURGERS +

Handformed and prepared with our custom blend of short rib, brisket and chuck. Includes fries or field greens

Tots, truffle parm fries or sweet potato fries, add 1

CC BURGER

vintage cheddar, nueskes 24hr bacon, stout onions, jalapeño aioli 13

CLASSIC BURGER

american, lettuce, tomato, onion, pickles, brioche bun 10

JERSEY BURGER

taylor ham, fried egg, american, brioche bun 14

TURKEY BURGER

cucumber/red onion slaw, ginger-soy aioli, brioche bun 14

BLACK BEAN & QUINOA BURGER

cheddar cheese, guacamole, pico de gallo, chipotle ranch, brioche bun 12

PULLED PORK

whiskey barrel stout BBQ, cheddar 13

SMOKED PRIME RIB FRENCH DIP

crispy onions, horseradish mayo, gouda cheese, au jus 14

DON'T CONFUSE US
with ordinary

Our chef puts a flavorful, eclectic spin on everything you've come to expect from a gastro pub. All our menu offerings are freshly prepared in our **scratch kitchen** with superior ingredients like locally sourced meats and game, organic produce and artisan cheeses. Our burgers are **hand-formed FRESH** using our premium custom blend of brisket, short rib and chuck.

GREENER THINGS

SPINACH + BLUE

strawberries, blue cheese, slivered almonds, Nueskes bacon, red wine vinaigrette 11

CAESAR

romaine, shaved parmesan, garlic croutons, housemade caesar dressing 9

GRILLED PEACH & BURRATA ^{GF}

prosciutto, arugula, balsamic, radicchio, olive oil, lemon 12

BEET SALAD ^{GF}

baby beets, heirloom tomato, goat cheese, toasted walnuts, baby kale, roasted tomato vinaigrette 12

CC WEDGE ^{GF}

baby iceberg, pickled red onion, candied pecans, bacon, blue cheese vinaigrette 10

ASIAN CHOPPED

chopped romaine, cucumber, edamame, red onion, red cabbage, mandarin orange, wonton crisps, sesame vinaigrette 11

Add grilled chicken (5), fried chicken (6),
grilled shrimp (8) grilled salmon (9)
or crab cake (7)

ON THE SIDE

FRENCH FRIES 5

SWEET POTATO FRIES 6

BLACK MAGIC TATER TOTS 6

ROASTED FINGERLING POTATOES 6 ^{GF}

DIRTY RICE 5 ^{GF}

MAC & CHEESE 6

SAUTEED SPINACH OR
BRUSSELS SPROUTS 6 ^{GF}

TO DRINK

SIGNATURE HANDCRAFTED
ICED TEAS OR LEMONADES 4
ask your server for today's flavor

BOTTLED WATER flat or sparkling 6

SODAS 3
coke - diet coke - dr. pepper - orange
sprite - ginger ale - hi-c fruit punch

FRESH BREWED ICED TEA 3

LEMONADE 3

MILK, CHOCOLATE MILK, JUICES 3
orange - cranberry - grapefruit
pineapple - apple

COFFEE / TEA 2.5

CAPPUCCINO 4.5

ESPRESSO 4 / 6

Gratuity will be added to parties of 8 or more. Capital Craft supports sustainable living; plastic straws and water are available upon request.

YOUR PLACE or ours...

Offering the perfect menu options for your event, designed exclusively for parties of ten or more. Our private room offers you the ultimate gathering space, with the additional convenience of an optional staffed bar. Offsite catering services are expertly tailored to create one-of-a-kind events that exceed the most discriminatory expectations.

For menus, pricing and more information, please contact one of our expert event planners at info@capitalcraftnj.com

TODAY'S SPECIALS

soup or starter

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