

CRAFTSMAN ROW

SALOON

Fall 2016 Restaurant Week

Lunch \$20

Course 1

(Choose 1)

French onion Soup – melted gruyere, provolone

Chicken Noodle Soup – lancaster county chicken, egg noodles

Spring Mix Salad – lolla rossa, red oak, spinach, arugula, carrots, red pepper, cucumber, radish, chives

Wedge Salad – iceberg, bacon, blue cheese

Caesar Salad – romaine, parmesan, brioche seasoned croutons

Course 2

(Choose 1)

Classic Burger – 2 quarter pound local ground beef smashed patties, american cheese

Mac Daddy – smashed patties, mac & cheese

Salmon BLT – wild- caught, bacon, lettuce, tomato, pesto mayo, crusty banquette

Chicken Biscuit – buttermilk battered, house made biscuit, honey butter

Caprese Sandwich – grilled chicken, fresh mozzarella, tomato, arugula, pesto mayo, aged balsamic drizzle, focaccia

South Philly Hoagie – genoa salami, capicola, ham, mortadella, sharp provolone, lto, pepper relish, dried oregano

Course 3

(Choose 1)

Chocolate Cake – chocolate ganache and buttercream, cookie crumble

Carrot Cake – cream cheese icing, crushed walnuts

Apple Crisp – baked granny smith, oat crumble