



CRAFT_{PDX}

EAT+DRINK

BREAKFAST

Executive Chef: BRYANT KRYCK

Sous Chef: RUÁN Ó CINNSEALA

HEALTHY

- THE PORTLAND VEGAN** \$13

(VG/GF)
Seasonal veggie sauté, avocado, local tomatoes, garbanzo beans, House of Spain CBD Olive Oil, served with fresh fruit
- THE PORTLANDER** \$10

(V/T)
Plain Greek yogurt, house made granola, fresh berries, served with toast
- CHIA MORNING POWER BOWL** \$14

(VG/GF/T)
Almond milk chia seed pudding, bananas, fresh berries, pepitas, dried cherries, flaxseed, toasted hazelnut
- AVOCADO TOAST (2)** \$10

(V/CBV)
Multi-grain whole wheat toast, sun dried tomato relish, guacamole, pepitas, local tomatoes, served with breakfast potatoes + bacon \$5 + poached eggs* \$5 + Oregon bay shrimp \$5

BAGELS

- CLASSIC** \$7

(V)
Plain cream cheese or garlic herbs & chive cream cheese
- WAKE UP** \$9

Fried egg*, Tillamook cheddar, arugula
choice of: bacon, sausage, or mushroom
- BLT & CREAM CHEESE** \$12

Bacon, lettuce, tomato, and choice of plain or garlic herbs & chive cream cheese
- SMOKED SALMON MOUSSE** \$15

Lettuce, local tomato, capers, pickled onions, salmon mousse

Toast Options:

Multi-grain whole wheat, English muffin, white gluten free

Bagel:

Everything

MAIN

- CHEF'S VEGGIE HASH** \$15

(V / CBV)
Crispy potatoes, seasonal vegetables, sunny side up eggs*, peppers, onions, chimichurri, served with toast
- EGGS BENEDICT YOUR WAY** \$16

English muffin, hollandaise*, poached eggs*, chives, served with breakfast potatoes
choice of: asparagus and mushroom, bacon, sausage, or smoked brisket
- BLUEBERRY & LEMON POPPYSEED PANCAKES** \$12

(V/T)
3 pancakes, house made blueberry butter, powdered sugar, toasted almonds
- HI-LO BREAKFAST** \$14

2 eggs any style*, breakfast potatoes, bacon or sausage, served with toast
- HI-LO OMELET** \$14

Tillamook cheese, bell peppers, onions, served with breakfast potatoes and toast
choice of: bacon, sausage, or mushrooms
- CITY TO COAST OMELET** \$18

Bay shrimp, local tomatoes, Tillamook cheddar, chives, spinach, hollandaise*, breakfast potatoes, served with toast
- SMOKEY BRISKET HASH** \$15

Crispy potatoes, house smoked brisket, sunny side up eggs*, peppers, Onions, escabeche aioli, arugula, and brussels sprouts cooked in duck fat, served with toast

BEVERAGES

- NOSSA FAMILIA COFFEE** \$4

HI-LO wanderer blend
- JUICE** \$4

Orange, apple, grapefruit, cranberry
- SMITH TEA MAKER** \$4

HI-LO blend, green, black, herbal
- SODA** \$4
- ESPRESSO** \$3.5

FRIENDS OF CRAFT_{pdx}

- GILDED GREENS
- HOUSE OF SPAIN
- NICKY USA
- CHEFS WAREHOUSE
- GRAND CENTRAL BAKERY
- MEDOSWEET

V - vegetarian CBV - can be vegan GF- gluten free VG- vegan T- contains tree nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

We proudly serve cage free eggs



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ALL DAY MENU

Executive Chef: BRYANT KRYCK

Sous Chef: RUÁN Ó CINNSEALA

STARTERS

HUMMUS PLATTER	\$15
<i>(V/T/CBV)</i> Plain, pesto, or tomato relish served with veggie & feta salad and pita bread	
SMOKED SALMON MOUSSE	\$16
<i>Bread and veggies</i>	
CHARCUTERIE & CHEESE DISPLAY	\$15
<i>Today's selection, bread, pickled veg, jam</i>	
OREGON BAY SHRIMP	\$13
<i>Bread, aioli, cocktail sauce</i>	
AHI TUNA CEVICHE	MRKT*
<i>Onions, capers, olives, tomatoes, serrano peppers</i>	
FRIES	\$8
<i>(V/CBV)</i> Garlic herb & parmesan, plain, or truffle served with house made secret sauce	
STEAK TARTARE*	\$18
<i>Top sirloin*, egg yolk*, bread, capers, onions, truffle dust, pickled mushroom, pea puree, dijon aioli, radish</i>	

SALADS

+ salmon* \$9
+ chicken breast \$6

CHICKEN CAESAR SALAD	\$14
<i>Romaine, house made croutons and dressing, parmesan, grilled chicken</i>	
TUNA NICOISE SALAD	\$16
<i>(GF/CBV)</i> Seared sushi grade ahi*, romaine, boiled egg, asparagus, local tomato, onions, olives, shallot wine vinaigrette	
ARUGULA NW APPLE SALAD	\$15
<i>(VG/GF/T)</i> Sliced NW apples, arugula, hazelnuts, strawberry poppyseed vinaigrette	

BURGER LAB

*Each beef patty is a 4 oz custom grind of brisket, chuck, and short ribs smashed and seasoned to order.
Burger comes on a Grand Central potato bun with arugula, peppercorn aioli, and choice of cheese. Gluten free bread is available.*

ONE PATTY	\$11
TWO PATTIES	\$14
THREE PATTIES	\$17

PREMIUM TOPPINGS **\$3 EACH**

Bacon, brisket, crispy bay shrimp, local mushrooms, sunny up egg, seasonal veggies, smoked chicken, black bean fritter, mac and cheese*

ADDITIONAL TOPPINGS **\$1 EACH**

Pickled onions, crispy onions, coleslaw, brined jalapenos, grilled onions, sweet peppers, avocado, pickles, BBQ sauce, secret sauce, pesto, melted queso, escabeche aioli, ranch, extra cheese, House of Spain CBD olive oil, hummus, truffle oil, pickled veggies

CHOOSE ONE SIDE

Red beans & rice, fries, fresh fruit, or coleslaw



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SANDWICHES

*Choice of: red beans and rice, fries, coleslaw, or fruit
Gluten free bread available
+small garden salad \$7*

BRISKET CHEDDAR SLAW	\$15
<i>Garlic herb baguette, Tillamook cheddar blend, crispy shallots, peppercorn aioli, coleslaw, pickles</i>	
SHRIMP AND SAUSAGE PO BOY	\$16
<i>Hoagie, escabeche aioli, crispy shrimp, Chef's Portlandia Sausage, lettuce, tomato</i>	

**Chef's Portlandia sausage is a house-made sausage consisting of pork, local ground elk, duck fat, truffle, herbs & spices.*

VEGAN-WICH	\$15
<i>(VG)</i> Multi-grain wheat bread, black bean fritters, lettuce, tomato, hummus, avocado	
AVOCADO CHICKEN BLT WRAP	\$15
<i>Flour tortilla, bacon, lettuce, tomato, ranch</i>	

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GARDEN SIDES

Here at CRAFTpdx, we believe it's important to support local farms and gardens. Our Chef chooses the freshest vegetables in his menu selections on a rotating seasonal basis.

ASPARAGUS \$9

(V/GF/T/CBV)
Gruyere cheese, lemon, and pine nuts

HEIRLOOM TOMATOES \$9

(VG/GF)
Sliced local tomatoes, Jacobsen salt, micro basil,
House of Spain CBD olive oil

GARLIC FINGERLING POTATOES \$9

(VG/GF)
Roasted fingerling potatoes, garlic, olive oil,
Jacobsen salt

MAINS

CBD BEER BATTERED FISH AND CHIPS \$19

CBD beer battered cod, tartar sauce, coleslaw, fries

MACARONI AND CHEESE

Spiral pasta, 4 cheese blend, breadcrumbs, scallions

Regular (V) \$8 cup / \$11 bowl
Pesto and Mushroom (V) \$9 cup / \$12 bowl
Smoked Chicken \$10 cup / \$13 bowl
Chef's Portlandia Sausage* \$10 cup / \$13 bowl

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FISH TACOS (2) \$17

Flour tortillas, blackened seasonal fish, NW pico de gallo, coleslaw, sour cream, served with red beans and rice

BRISKET STREET TACOS (3) \$14

(GF)
Corn tortillas, caramelized onion puree, escabeche aioli, queso Oaxaca, cilantro. Served with red beans and rice

SMOKED CHICKEN QUESADILLA \$17

Flour tortilla, smoked chicken, queso Oaxaca, onions, bell peppers, guacamole, sour cream, and NW pico de gallo

ROSE CITY AVOCADO RICE BOWL \$14

(V/CBV/GF)
Fragrant rice, red beans, local tomatoes, pickled onions, charred corn, sour cream, local mushrooms, avocado
+ Smoked Chicken \$3

RED BEANS AND RICE

(GF)
Vegan \$11
Chef's Way \$18
Shrimp, smoked chicken, Chefs Portlandia Sausage*

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STEAK FRITES \$17

Grilled flat iron steak*, fries, chimichurri, peppercorn aioli

SALMON RISOTTO \$21

(GF)
Seared NW salmon*, pea risotto, carrot and fennel salad

SUMMER CHICKEN \$18

(GF)
Grilled chicken breast, today's veggies and local roasted potatoes, avocado and corn relish, garlic herb compound butter

DESSERT

LEMON BAR \$9

(V)
House-made lemon square, marionberry jam, powdered sugar
pair with...

STEP IN THE RIGHT DIRECTION \$14

Banhez mezcal, Makers 46, lemon, banana

STRAWBERRY-RHUBARB COBBLER \$9

(V)
House-made cobbler with mixed berry whipped cream

pair with...

FERREIRA 20 YEAR TAWNY PORT \$16

Note of citrus, cherry, cream and nuts

CBD ORANGE POT DE CRÈME \$9

(V/GF)
Valrhona chocolate, orange zest, House of Spain CBD olive oil, cream

pair with...

OCCIDENTAL HEFEWEIZEN \$7

A refreshing, slightly dry and lightly hopped wheat beer with notes of banana and clove.

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