



CRAFT PDX

EAT+DRINK

BREAKFAST

Executive Chef: BRYANT KRYCK

LIGHTER FARE

THE PDX VEGAN \$13

(VG/GF)
Seasonal veggie sauté, avocado, local tomatoes,
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

BAGELS

CLASSIC \$7

(V)
Plain cream cheese or sun-dried tomato cream cheese

WAKE UP \$9

Fried egg*, Tillamook cheddar, arugula
choice of: bacon, sausage, or mushroom

SMOKED SALMON MOUSSE \$15

Lettuce, local tomato, capers, pickled onions

BLT & CREAM CHEESE \$12

Bacon, lettuce, tomato, and choice of plain or
sun-dried tomato cream cheese

CRAFT TOAST

AVOCADO TOAST \$12

(V/ CBV)
Multi-grain wheat, guacamole, tomato relish, cherry tomatoes, pepitas,
served with breakfast potatoes
+ chopped bacon \$3 + poached eggs* \$5 + Oregon bay shrimp \$5

HUMMUS TOAST \$12

(V/ CBV)
Multi-grain wheat, hummus, avocado corn salad, watermelon radish,
feta cheese, served with breakfast potatoes
+ chopped bacon \$3 + poached eggs* \$5 + Oregon bay shrimp \$5

CREAM CHEESE TOAST \$11

(V/ CBV)
Multi-grain wheat, plain cream cheese, seasonal berries, bananas
almonds, pepitas, served with breakfast potatoes

Toast Options:

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

Bagel:

Everything

MAIN

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

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

GINGERBREAD PANCAKES \$12

(V/T)
3 pancakes, maple butter, powdered sugar, hazelnuts, dried cherries

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

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 CRAFTPDX

GILDED GREENS | CHEFS WAREHOUSE
HOUSE OF SPAIN | GRAND CENTRAL BAKERY
NICKY USA | 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.
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— EAT+DRINK —



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ALL DAY MENU

Executive Chef: BRYANT KRYCK

STARTERS

HUMMUS & PITA <i>(V/T/CBV)</i> Plain, pesto, or tomato relish served pita bread	\$12
SMOKED SALMON MOUSSE Bread and veggies	\$16
CHARCUTERIE & CHEESE DISPLAY Today's selection, bread, pickled veg, jam	\$15
OREGON BAY SHRIMP Bread, aioli, cocktail sauce	\$13
SKEWER OF THE MONTH Rotating skewer*, citrus greens, radish	\$12
AHI TUNA* CEVICHE <i>(GF)</i> Onions, capers, olives, tomatoes, jalapenos	MRKT
FRIES <i>(V/CBV)</i> Garlic herb & parmesan, plain, or truffle served with house made secret sauce	\$8
WAGYU MEATBALLS Orange gochujang glaze, sesame seeds, green onions, pickled slaw	\$14

SOUPS & SALADS

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

TUNA* NICOISE SALAD <i>(GF/CBV)</i> Seared sushi grade ahi*, romaine, boiled egg, asparagus, local tomato, onions, olives, shallot wine vinaigrette	\$16
KALE SALAD <i>(CBV/GF)</i> Roasted squash blend, kidney beans, watermelon radish, grapes, carrot ginger vinaigrette	\$13
CHICKEN CAESAR SALAD Romaine, house made croutons and dressing, parmesan, grilled chicken	\$14
BEET SALAD <i>(V/CBV/GF)</i> Roasted beets, goat cheese, pepitas, watercress, arugula, orange balsamic	\$15
BRISKET CHILI <i>(GF)</i> Meaty chili, Tillamook cheddar, crispy onions, sour cream, pickled peppers	\$14
CREAMY WINTER SQUASH SOUP <i>(GF)</i> Seasonal squash soup, pancetta, sour cream, pepitas, micro greens	\$14

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, brisket chili

ADDITIONAL TOPPINGS \$1 EACH

Pickled onions, crispy onions, coleslaw, avocado, pickles, BBQ sauce, secret sauce, pesto, 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

CHICKEN AND PESTO \$15
(T)

Multi-grain wheat bread, sliced cold chicken breast, pesto, artichokes, fresh mozzarella, sliced tomato, arugula, pickled onion, aioli

SHRIMP AND SAUSAGE PO BOY \$17

Garlic herb hoagie, escabeche aioli, crispy shrimp, Chef's Portlandia Sausage, crawfish, lettuce, tomato

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

VEGAN-WICH \$15
(VG)

Multi-grain wheat bread, black bean fritters, lettuce, tomato, hummus, avocado

WAGYU MEATBALL SUB \$16

Garlic herb hoagie, Wagyu meatballs, house made tomato sauce, pesto, Fresh mozzarella

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MAINS

- CRAWFISH AND RICOTTA RAVIOLI** \$20
House made ravioli, creamy brandy sauce, cherry tomatoes, garlic bread
- BRAISED ELK AND POLENTA** \$19
(GF)
NW braised elk, creamy polenta, mushroom demi-glace, rainbow swiss chard, pickled onion
- FISH TACOS (2)** \$17
Flour tortillas, blackened seasonal fish, NW pico de gallo, coleslaw, sour cream, served with red beans and rice
- QUESADILLA** \$16
(V)
Flour tortilla, queso Oaxaca, onions, bell peppers, guacamole, sour cream, and NW pico de gallo
choice of: Smoked Brisket or Smoked Chicken
- 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
- CHILI CHEESE FRIES** \$13
Crispy fries, chili, Tillamook cheddar blend, radish, green onion, crispy onions, sour cream
- RISOTTO** \$23
(GF/V)
Root vegetable risotto, carrot and fennel salad
Choice of: salmon*, chicken breast, braised elk, or seasonal vegetables

DESSERT

- CBD MINT CHOCOLATE POT DE CRÈME** \$8
(V/GF)
Valrhona chocolate, House of Spain CBD olive oil, cream
- BLACKBERRY COBBLER** \$8
(V)
House-made cobbler with local blackberries

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
- WINTER BRUSSELS SPROUTS** \$9
(V/GF/CBV)
Roasted brussels sprouts, black garlic aioli, agave, pepitas, dried cherry
- SEASONAL ROASTED SQUASH** \$9
(V/GF)
Squash medley, Greek yogurt, pepitas
- TRUFFLED CAULIFLOWER** \$9
(VG/GF)
Tri-colored cauliflower, white truffle oil, truffle dust

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

See your server for today's beer, wine, and cocktail list



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