

CRAFT WORK

(313) 469-0976

8047 Agnes St., Detroit
between Van Dyke and Parker

craftworkdetroit.com

CARRY OUT HOURS

Monday - Saturday • 4 - 10pm

APPETIZERS

MARINATED OLIVES* (v) • 6

house marinade

CHARCUTERIE PLATE* • 15

chef's selections

ROASTED BONE MARROW* • 9

caper, shallot, parsley, grilled baguette

CHEF'S VEGETABLE BOARD* (v) • 13

assorted marinated & pickled vegetables, nuts, tomato jam, dijon, evoo, aged balsamic, crostini & bread

STUFFED QUAIL • 15

Israeli cous-cous, currant, feta, farmer's greens, pomegranate glaze, olive tapenade

LABNEH & HARISSA* (veg) • 9

Holbrook Market flatbread and hummus

CURRY SCALLOPS* • 13

pickled jalapeño & Fresno peppers, napa cabbage, radish, coconut milk, cilantro

GUAC & CHIPS* (v) • 6

house-made tortilla chips

ENTREES

FRESH CATCH* • MKT

NIÇOISE SALAD* • 23

farmer's greens, olive oil poached albacore tuna, potato, haricot vert, niçoise olives, egg, lemon thyme vinaigrette

SMOKED BEEF BRISKET* • 26

roasted fingerling potato, crispy buttermilk onion

RATATOUILLE* • 17

squash, zucchini, eggplant, red bell peppers, aioli, black garlic puree, grilled bread

FRIED CHICKEN • 17

mashed potato, tabasco honey, bacon-braised greens

BARBECUE PORK SHOULDER* • 19

slow-roasted pork shoulder, bbq great northern white beans, spoon bread

FISH & CHIPS • 15

house slaw, tartar sauce, french fries

CREEKSTONE FARMS NY STRIP* • 32

dry-aged 28 days, hotel butter, red wine

BURGERS

LE BIG MACK AVE • 9

two angus patties, cheese, shredded lettuce, house pickle, onion, special sauce, fries

WAGYU BURGER • 15

dry-aged wagyu beef & bacon patty, house fries add tillamook aged cheddar • 2

SOUP & SALADS

SIDE SALAD* (v/veg) • 6

FEATURED SOUP • 6

GREEN SALAD* (v) • 8

breakfast radish, carrot, pickled red onion, tarragon-shallot vinaigrette

MELON SALAD* (v) • 7

cantaloupe, watermelon, mint, basil, kalamata olives, evoo

SUMMER SALAD* (veg) • 13

goat feta, cucumber, radish, chick peas, sunflower seeds, cava-lemon vinaigrette

BACON EGG SALAD* • 13

lardons, poached egg, grilled chicken thigh, farmer's greens, sherry-bacon vinaigrette

SIDES

CARROTS & PARSNIPS* • 5

BBQ GREAT NORTHERN WHITE BEANS* (v) • 5

FRENCH FRIES* (v) • 4

CABBAGE SLAW* (v) • 5

MASHED POTATOES* (veg) • 4

BACON-BRAISED GREENS* • 5

BREAD & BUTTER (veg) • 2

DESSERTS

PEANUT BUTTER PIE • 6

peanut butter mousse, ganache

DAILY DESSERT • MKT

chef's rotating dessert

CRÈME BRÛLÉE* • 6

CALDER'S SINGLE SCOOP* • 3

add chocolate ganache • 1*

CHEESE & FRUIT* • 6

seasonal selections

ESPRESSO, TEA & SODA

COFFEE, ESPRESSO OR AMERICANO • 3

CAPPUCCINO • 3.50

BLACK OR MINT TEA • 3

GUERNSEY LEMONADE • 2

MEXICAN COKE OR SPRITE • 3

GOSLINGS GINGER BEER • 3

TOPO CHICO SPARKLING WATER • 2.50

SUNDAY MORNING BITTERS • 4

SEASONAL HOUSE SHRUB • 4