

# KITCHEN

## APPETIZERS

<b>Mac and Cheese</b> 5 cheese and herb heavy, a sprinkle of chili flakes, cubes of white cheddar. topped with buttery toasted bread crumbs	6	<b>Whole Wings</b> (cherry mango ipa bbq, house hot, honey-shallot) smoked and confit in pork fat	10
<b>C.G.F</b> crispy garlic fries served with a spicy tomato aioli	5	<b>Mini Smoked Lobster Roll</b> 2 buttery toasted buns, alder smoked lobster, vanilla butter	10
<b>Shank in a Blanket</b> a braised pork shank wrapped in rosemary pastry dough, deep fried and served in a savory pork sauce	8	<b>Bretzel Pretzel (North Market)</b> house made mustard/orange habanero cheese	7
<b>Cheese Board</b> See server for daily selection	10	<b>Steak Tartare</b> minced tri tip, shallots, onion, on top of brioche toast, served with a poached egg and pomegranate catsup	9

## SOUP & SALAD

<b>Daily Featured Soup</b> See server for daily selection	6	<b>Hot Seared Caesar Salad</b> seared romaine hearts, matchstick croutons, parmesan snow, white anchovy, rich caesar dressing	7
<b>Crispy Kale Salad</b> oven roasted baby kale, julienned broad leaf kale, spring greens, bourbon kiln dried cherries, crushed pistachios, pickled spring onion vinaigrette	8	<b>Smoked Duck Salad</b> smoked duck, over easy egg, arugula, roasted peanuts, maple-shallot vinaigrette   add-ons: benton's bacon (2)	12
<b>Chop House Salad</b> a blend of romaine and iceberg, roasted turkey, tomato, croutons, benton's bacon, cucumber puree, peach vinegar, and olive oil	12	<b>Black Eyed Pea Salad</b> duet of fried and chilled black eyed peas, shaved radicchio, jalapeno, onion, local apples, kumquat vinaigrette	7
<b>Warm Farro Salad</b> farro, red quinoa, roasted seasonal vegetables, lemon curd, goat cheese, fried leeks	7	<b>Hanger Steak Salad</b> grilled hanger steak, wild rice, radicchio, arugula, red bell pepper ribbons, heirloom tomatoes, pickled pepper taperade, and chipotle emulsion	13

## PUBWICHES

All come with house cut chips. Add garlic fries with house made spicy tomato aioli for 2.

<b>Porchetta</b> braised pork shoulder, roasted pork belly, rapini, local white cheddar, provolone, fresh herbs, buttered toasted bun spiked with fried pig ears	11	<b>KH5 Burger</b> in-house ground burger, on a toasted brioche bun rolled in toasted North High Brewing spent grains, topped with a chilled roasted tomato jam, local white cheddar, refreshing/bright shaved red onion and iceberg salad add-ons: benton's bacon(1), roasted jalapeno puree (.50), braised pork shoulder (1)	12
<b>BBBBLT</b> beer braised benton's bacon, beefsteak tomatoes, spinach, arugula, truffle aioli, on elani christina brioche toast	10	<b>Cheese and Toast</b> toasted eleni-christina brioche, smoked gouda, caramelized leeks, bourbon honey add-ons: duck fat (2), benton's bacon (1), oven dried tomatoes (.50)	9
<b>Hot Roasted Turkey</b> toasted brioche bun, shredded red cabbage and carrot salad, truffle aioli, provolone, tomato, candied benton's bacon   add-ons: duck fat (2)	11	<b>Waikiki Burger</b> in house ground beef patty, cast iron seared house made pork tureen, charred pineapple, mango ketchup, spicy provolone on a brioche bun	12
<b>Tomato Burger</b> in house ground beef patty topped with a juicy fried beef steak tomato slice and the perfect combination of cabbage, raisins, walnuts, sunflower seeds and white cheddar emulsion, all on a brioche bun	12	<b>Low Country Muffaletta</b> deeply spicy tasso ham, hard fried bologna, crispy cappicola, briny olive tapenade, juicy local tomatoes, melty provolone	12
<b>Smoked Fried Chicken</b> smoked fried chicken, shaved white onion, mixed greens, baked red skin potato aioli on elani christina sourdough add-ons: benton's bacon (2), over easy egg (1)	11		

## ENTREES

<b>Shrimp and Grits</b> anson mills antebellum cheddar grits, benton's bacon, lardons, garlic tomato broth, smoky fried shallots	18	<b>Mussels and Fries</b> crisp garlic fries, benton's bacon, moody blue smoked blue cheese sauce, juicy mussels	16
<b>Hanger Steak</b> crushed truffle fry cake, flame roasted serrano and braised mushroom compound butter, fried onion straws	19	<b>Double Chop</b> maple glazed-double bone in pork chop, almond-walnut brittle, spring onion, leafed brussels sprouts and Idaho hash	17
<b>Blackened Asian Bass</b> served with crispy creole rice and cornbread crumbles	18	<b>Seasonal Tofu</b> ask server for details	14



## Kitchen Hours

Monday | Closed  
Tuesday-Thursday | 11am-10pm  
Friday-Saturday | 11am-11pm  
Sunday Brunch | 10am-2:30pm  
Sunday Dinner | 4pm-9pm

Bar remains open an hour after kitchen closes nightly

[www.krafthouse5.com](http://www.krafthouse5.com)

