



SOUPS

FRENCH ONION melted gruyère, provolone 8

CHICKEN NOODLE lancaster county chicken, egg noodles 6

SALADS

WEDGE iceberg, bacon, blue cheese 7.5

ROASTED BEET arugula, goat cheese, toasted filberts, merlot vinaigrette 8.5

KALE cranberry, red oak, shaved onion, maple-cider vinaigrette, spiced almonds 8

MEDITERRANEAN tomatoes, kalamata olives, red pepper, feta cheese, oregano penne pasta 8.5

CHICKEN CAESAR grilled chicken breast, romaine, parmesan, brioche seasoned croutons 9.5

CALAMARI crispy, red oak and lolla rossa lettuce, cherry tomato, red onion 9.5

CITRUS shrimp, shaved fennel, arugula, orange, red onion, chives, lemon vinaigrette 11

CHEF SALAD mixed greens, smoked turkey, ham, provolone, egg, creamy dijon 9.5

TUNA SALAD albacore, spring mix, cherry tomatoes, red onion 9.5

CHICKEN SALAD roasted, spring mix, tomato, red onion 10

BUFFALO CHICKEN crispy chicken, romaine, red onion, house-buffalo sauce, blue cheese, brioche croutons 9.5

SPRING MIX lolla rossa, red oak, spinach, arugula, carrots, red pepper, cucumber, radish, chives 6

add: salmon 5 skirt steak 5 chicken breast 4

dressing options:

maple cider, merlot, dijon, citrus, spicy ranch, blue cheese, caesar, thousand island

APPETIZERS

WINGS stout-glaze or buffalo (8) 9 / (16) 16

CAULIFLOWER BUFFALO WINGS blue cheese 5

CRISPY ONION RINGS hand-breaded, spicy ranch 5

MEATS hand crafted specialties, baguette, cornichons, pommery mustard 12

MUSSELS garlic and leek confit, bacon, cider, baguette 9

MAC & CHEESE 4-cheese classic 8

LOBSTER MAC & CHEESE fontina, cheddar 14

BRISKET MAC & CHEESE house-braised and pulled 10

AMISH PRETZEL STICKS beer cheese or mustard 4.5

HAND CUT FRIES sea salt 5

TRUFFLE FRIES pecorino 7

POUTINE hand-cut fries, cheddar curds & gravy 9

REGIONAL CHEESES clover honey, sliced baguette 14

CHICKEN CROQUETTES poultry gravy 8

1/2 DOZEN OYSTERS market selection, mignonette *MP*

SHRIMP COCKTAIL classic cocktail sauce 12

CHICKEN TENDERS house-battered buttermilk chicken, bbq or spicy ranch sauce 8

CALAMARI crispy, spicy marinara 10.5

MOZZARELLA STICKS Doritos crust, ranch or marinara 8

CHILI CHIP NACHOS house potato chips, meat and bean chili, jalapenos, beer cheese, scallions 9
add: brisket 4 chicken 3



ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

- consuming raw or undercooked foods may increase your risk of food born illnesses -

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BURGERS

served with hand-cut fries

CLASSIC 2 quarter pound local ground beef smashed patties, american cheese 10

VEGGIE brown jasmine rice, sweet potato, black beans, shallots 9

TURKEY lettuce, tomato, onion 9

Burger Additions:

lto 0.5 cheese 1 bacon 2
patty 3 fried egg 1 sauteed onions 1
kraut 0.5 slaw 1 chili 1
sauteed mushrooms 1 sauces 0.5

FUN-GUY smashed patties, sauteed mushrooms, sharp swiss 12

MAC DADDY smashed patties, mac & cheese 11

STALLONE smashed patties, ham, genoa, capicola, sharp provolone, red pepper relish 13

CHICKEN FRIED fried smashed patties, sausage country gravy 11.5

THE GREEK smashed patties, feta cheese, cucumber, onion, tomato and kalamata relish 13

PITMASTER smashed patties, pulled bbq pork, cheddar, pickles, spicy ranch 13

DELI SANDWICHES

served with spicy russet chips

SOUTH PHILLY HOAGIE genoa salami, capicola, ham, mortadella, sharp provolone, lto, pepper relish, dried oregano 10

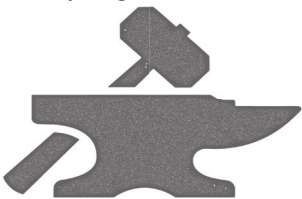
CHICKEN CAPRESE grilled chicken, fresh mozzarella, tomato, arugula, pesto mayo, aged balsamic drizzle, focaccia 11

CORNEBEEF SPECIAL house brined brisket, swiss, 1000 island, slaw, marble rye 11

ROASTED CHICKEN SALAD house roasted and pulled chicken, cranberries, celery, lto, hoagie roll 9.5

TURKEY BLT house roasted, pork bacon, dijon mayo, crusty baguette 11

SALMON BLT wild-caught, bacon, lettuce, tomato, pesto mayo, crusty baguette 11



HOT SANDWICHES

served with hand-cut fries

FRENCH DIP cracked pepper chuck roast, provolone, natural jus 10

BISCUIT CHICKEN buttermilk battered, house-made biscuit, honey butter 9.5

REUBEN house brined brisket, swiss, 1000 island, kraut, marble rye 11

PORTER BRAISED BEEF founders brewing, slaw, brioche 11

CRISPY CHICKEN focaccia, malt mayo, arugula, parmigiano reggiano 11

MEATBALL GRINDER marinara, provolone, parmesan, steak roll 10

PULLED PORK slow roasted, stout bbq sauce, maple vinaigrette slaw, brioche 11

CHEESESTEAK american cheese, hoagie roll 10

GRILLED CHEESE vermont cheddar, american, swiss, country bread 9
add: campbell's tomato 3

ENTRÉES

ROASTED HALF CHICKEN beer brine, herb rub, lyonnaise parsnip, garlic spinach 16

RIGATONI BOLOGNESE short rib and pork ragu, house pancetta, parmigiano reggiano 15

HANGER STEAK seared, fingerling potatoes, red wine demi-glaze, roasted squash and zucchini 17

ATLANTIC SALMON wild-caught, oven roasted, rice, seasonal fruit salsa 17

LASAGNA house-made pasta, italian sausage ragu, mozzarella 14

HERBED CHICKEN jasmine rice, asparagus 13.5

COUNTRY FRIED CHICKEN 3-piece crispy buttermilk chicken, southern-style biscuit, sriracha honey 14.5

SPAGHETTI & MEATBALLS jersey tomato marinara, parmesan reggiano 13.5

FRIED SHRIMP house-breaded, sriracha remoulade, house-cut fries, lemon wedge 15

MILKSHAKES

VANILLA 6

CHOCOLATE 6

STRAWBERRY 6

PEACH 6

*for adult milkshakes see drink menu