



CRAFT PUBLIC HOUSE

At Craft Public House we are proud to be Cary's first farm fresh sports bar. Not only a place to catch the game, grab a beer or have some laughs; but a casual family restaurant that features a 100% scratch made menu which utilizes the freshest, highest quality ingredients available. We have partnered with several family owned farms throughout the state and across the country to build a menu that offers a fresh spin on casual dining.

STARTERS

☉ HOUSE PRETZELS

Freshly prepared, lightly salted soft pretzels served with a hot mustard dipping sauce - 7.5 **+** SIDE QUESO - 1.5

CRAFT CHILI NACHOS

Freshly prepared tortilla chips topped with melted cheese, CPH chili and queso with lettuce, tomatoes, jalapenos and black olives, served with sour cream and salsa - 12

QUESADILLAS

Loaded with your choice of roasted chicken or steak with grilled onions, sweet peppers and melted cheese, served with sour cream and salsa - Chicken 9 / Steak 10

CRISPY FRIED SHRIMP

Freshly breaded shrimp with house remoulade - 11

☉ BUFFALO CHICKEN DIP

Marinated grilled chicken with cream cheese, spicy garlic sauce and a three cheese blend. Served with toasted pita points - 9

HAND BREADED TENDERS

Golden fried chicken breast tenders served with your choice of ranch, BBQ or honey mustard dipping sauce - 9

+ HOUSE CUT FRIES - 2

RED OAK™ ONION RINGS

A mountain of lightly battered, golden fried deliciousness served with house remoulade - 9

HOUSE CUT LOADED FRIES

A heaping portion of CPH fresh cut fries topped with melted cheese, hickory smoked bacon and green onions. Served with ranch - 10

+ CHILI AND QUESO - 2.5

BACON WRAPPED POPPERS

Fresh jalapenos loaded with cream cheese and cheddar, wrapped in hickory smoked bacon, served with buttermilk ranch - 9

CPH WINGS

Flour dusted jumbo wings tossed in your favorite sauce with choice of ranch or bleu cheese dressing - 12

Mild, Hot, BBQ, Sesame Ginger, Spicy Garlic

FRIED PROVOLONE

Hand breaded, golden fried and served with house marinara - 9

☉ DRUNKEN PORK NACHOS

Beer braised pork, house BBQ sauce, queso and caramelized onions served with sour cream - 12

BURGERS AND BIRDS



Our burgers are prepared with fresh ground, Black Angus chuck. Our chicken is marinated in house for a minimum of 48 hours. All are served on your choice of a scratch made white or pretzel bun with house cut fries, steamed broccoli or a mixed green salad.

Substitute Gluten Free Poppy Seed Bun - 1 Substitute NC Sweet Potato Fries - 1

PUB BURGER* - Lettuce, tomato and sliced pickles with melted Muenster and garlic aioli - 11 *Build your perfect pub burger*

+ HICKORY SMOKED BACON - 1.5

+ FRESH AVOCADO - 1.5

+ CPH CHILI - 1.5

☉ **SMOKEHOUSE BBQ BURGER*** - House BBQ sauce, cheddar, bacon, buttermilk onion straws, lettuce, tomato and garlic aioli - 12.5

DIRTY SOUTH BURGER* - Pimiento cheese, CPH chili, cole slaw and hot mustard sauce - 12.5

HANGOVER BURGER* - Maple bacon jam, sharp cheddar and Monterey jack cheese with an over easy egg and CPH bloody Mary mayo - 13

SOUTHWEST BURGER* - Jalapenos, Monterey jack, buttermilk onion straws, fresh avocado and ranch - 12

☉ **MAC DADDY BURGER*** - Piled high with griddled mac and cheese, hickory smoked bacon and buttermilk onion straws with garlic aioli and spicy garlic wing sauce - 12.5

BLACK BEAN BURGER - House made with peppers, onions, carrots and fresh herbs with Monterey jack, lettuce, tomato and ranch - 9.5

CHICKEN PARM SANDWICH - Marinara, mozzarella and provolone - 10

CRISPY CHICKEN - Lightly breaded, golden fried chicken with lettuce, tomato and garlic aioli - 10 **KICKIN' CHICKEN: + HOT SAUCE AND MARBLE BLEU CHEESE - 1.5**

☉ **CALI GRILLED CHICKEN** - Lettuce, tomato, Monterey jack, fresh avocado, bacon and garlic aioli - 11.5

SIGNATURE SANDWICHES

Our signature sandwiches are prepared with all natural meats and cheeses on scratch made breads with your choice of house cut fries, steamed broccoli or a mixed green salad.

Substitute NC Sweet Potato Fries - 1

☉ **PRIME DIP** - Slow roasted top round, sautéed mushrooms, caramelized onions and provolone on a toasted baguette with au jus and a horseradish cream sauce - 12.5

CRAFT CLUB - All natural ham and oven roasted turkey on Texas toast with lettuce, tomatoes, Monterey jack, cheddar, bacon and garlic aioli - 11.5

PO BOY - Hand breaded shrimp with lettuce, tomatoes and house remoulade on a toasted baguette - 11

☉ **THE REUBEN** - All natural corned beef brisket with sauerkraut, Swiss and house 1000 island on toasted rye - 12

CPH CHEESESTEAK - Tender sliced sirloin, grilled onions and sweet peppers with melted Muenster and garlic aioli on a toasted baguette - 12.5

CLASSIC ITALIAN - Ham, salami, pepperoni and provolone with sliced onions, banana peppers, shredded lettuce, tomatoes and Italian dressing on a toasted baguette - 11

☉ **CUBAN** - Tender, beer braised pork, shaved ham, sliced pickles and Swiss with a creamy dijon spread on a toasted baguette - 12

PESTO TURKEY CLUB - Roasted turkey with lettuce, tomatoes, bacon, avocado and fresh mozzarella on a toasted baguette with pesto aioli - 12

BLT - Half pound of crisp, hickory smoked bacon with lettuce, tomatoes and garlic aioli on house Texas toast - 10

WALDORF CHICKEN SALAD - Our spin on a classic prepared with dried cranberries, toasted almonds, apples, celery, onions and fresh herbs. Served with lettuce and tomato on a butter toasted bun - 11

PIMIENTO GRILLED HAM & CHEESE - CPH pimiento cheese and shaved ham on house Texas toast with hot mustard dipping sauce - 11

☉ Denotes Signature Item. An 18% gratuity may be added to parties of 8 or more guests. Menu subject to change.

*These menu items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALADS

FARMERS GRILLED CHICKEN

Marinated grilled chicken over mixed greens with cucumbers, onions, tomatoes, sweet peppers, shredded Muenster and croutons - 11

⊕ **SUBSTITUTE 5 OZ RIBEYE* - 4**

CRAFT CHICKEN CAESAR

Hearts of romaine tossed in house Caesar dressing with parmesan, croutons and marinated grilled chicken - 10

COUNTRY FRIED CHICKEN

Hand breaded chicken tenders over mixed greens, cucumbers, onions and tomatoes with shredded Muenster, chopped bacon and croutons - 11

Ⓢ BLACKENED SALMON*

Pan seared salmon over mixed greens with toasted almonds, red onions, sweet peppers and tomatoes - 14

BOSTON BIBB WEDGE

Tender butter lettuce loaded with hickory smoked bacon, crumbled Gorgonzola, roma tomatoes and bleu cheese dressing - 8.5

⊕ **ADD CHICKEN - 4**

MEDITERRANEAN SHRIMP

Sautéed shrimp over mixed greens with cucumbers, onions, olives, tomatoes, feta, pepperoncinis and Greek vinaigrette - 12.5

MAPLE BACON CHICKEN SALAD

Toasted almonds, dried cranberries and sliced apple over mixed greens with feta, onions, bacon and grilled chicken, served with a maple cider vinaigrette - 12

House Made Dressings: Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Italian, Caesar, Maple Cider Vinaigrette, Greek and Balsamic Vinaigrette

SOUP / CHILI

CHEF'S SOUP OF THE DAY 3.5 / 5.5
CLASSIC CHILI 3.5 / 5.5

SIGNATURE SIDES

HOUSE CUT FRIES 3 / 6
COLE SLAW 3
STEAMED BROCCOLI 3
SIDE GARDEN SALAD 3.5
SIDE CAESAR SALAD 3.5
ONION RINGS 4
NC SWEET POTATO FRIES 4
HERB ROASTED VEGETABLES 4
CREAMY SHELLS & CHEESE 4
MASHED POTATOES & GRAVY 4
Cajun Country Gravy or Home-Style Beef Gravy

DESSERTS

PEANUT BUTTER PIE 4.5
COOKIE DOUGH CHEESECAKE 5
FEATURE DESSERT 5

BEVERAGES

SOFT DRINKS 2.5
FRESH BREWED ICED TEA 2.5

HOUSE SPECIALTIES

All of our house specialties are prepared fresh to order and offer a variety of traditional pub fare, comfort food classics and our family favorites. All pasta dishes served with fresh garlic bread.

⊕ **ADD A SIDE GARDEN SALAD, SIDE CAESAR SALAD, CUP OF SOUP OR CUP OF CHILI - 2**

CHICKEN PARM

Hand breaded chicken with marinara, mozzarella and provolone over vermicelli pasta - 16

Ⓢ SHEPHERD'S PIE

Braised pot roast in a home-style gravy layered with mixed vegetables and mashed potatoes - 13

GRILLED CHICKEN & ORZO

Marinated grilled chicken over creamy orzo pasta with sautéed spinach, tomatoes, mushrooms and shallots - 14

CPH SHELLS & CHEESE

Tender pasta in a creamy three cheese béchamel oven baked with chopped bacon and a buttery crumb topping - 11

Ⓢ CRAFT CHICKEN PASTA

Penne pasta and steamed broccoli in a parmesan cream sauce with marinated grilled chicken - 14

10 OZ RIBEYE*

Hand cut, lightly seasoned and grilled to perfection, served with mashed potatoes and steamed broccoli - 18

⊕ **SAUTÉED SHRIMP - 4**

PAN SEARED SALMON*

Blackened salmon over orzo pasta in a light lemon cream sauce with herb roasted vegetables - 17

NOT YOUR MOMMA'S MEATLOAF

Tender ground beef with caramelized shallots, minced garlic and fresh herbs with a home-style gravy, mashed potatoes and herb roasted vegetables - 14

Ⓢ YUENGLING™ FISH & CHIPS

Beer battered cod filets served with house cut fries and Creole tartar sauce - 15

GRANDMA C'S LASAGNA

Fresh pasta layered with ricotta, sweet Italian sausage, seasoned ground beef, marinara and a four cheese blend - 13

CHICKEN POT PIE

Roasted chicken with potatoes and mixed vegetables in a savory chicken gravy with a puff pastry crust - 12

Ⓢ CHICKEN FRIED CHICKEN

Seasoned fried chicken with a Cajun country gravy served with mashed potatoes and steamed broccoli - 15

PIZZAS

Our pizzas are prepared on scratch made dough with house marinara and an all natural blend of mozzarella and aged provolone.

Available as 10" Personal or 16" Family Style - Substitute Gluten Free 10" + 2

AMERICANO

Pepperoni, sausage, ham, onions, peppers, mushrooms - 11 / 23

Ⓢ BBQ CHICKEN

House BBQ, roasted chicken, caramelized onions, chopped bacon - 11 / 23

ITALIAN MEAT

Pepperoni, salami, Italian sausage, seasoned ground beef - 11 / 23

ROASTED VEGGIE

Zucchini, squash, sweet peppers, onions, mushrooms - 11 / 23

MARGHERITA BLANCA

Olive oil, minced garlic, fresh basil, roma tomatoes, fresh mozzarella - 11 / 23

PUB PIZZA

Marinara, mozzarella, provolone with choice of toppings - 9 / 16 Toppings - 1 / 2

MEATS

ROASTED CHICKEN / PEPPERONI / ITALIAN SAUSAGE / GROUND BEEF / HAM / SALAMI / BACON

OTHER TOPPINGS

ONIONS / SWEET BELL PEPPERS / BABY PORTOBELLO MUSHROOMS / BLACK OLIVES / ROMA TOMATOES / MINCED GARLIC / SHALLOTS / FRESH MOZZARELLA / SPINACH / BASIL / FETA / BANANA PEPPERS / JALAPENOS



OUR MISSION IS SIMPLE - to offer our patrons a fresh, healthy, scratch made dining experience in a laid back atmosphere where you can kick back, relax and enjoy an excellent meal at an affordable price. We have spared no expense in sourcing our products and are very proud of the offerings we have assembled. We thank you for your patronage and look forward to being a place you can call home for many years to come. From our family to yours - we hope you enjoy! - Brian & Michael

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★ 1040 TRYON VILLAGE DRIVE, SUITE 601 CARY, NORTH CAROLINA 27518 SU-TH 11AM - 12AM FR-SA 11AM - UNTIL 919.851.9173 CRAFTPUBLICHOUSE.COM ★