



TWIN CRAFTS
MARKET & BAR

LUNCH MENU

steamed edamame 8 V | GF | NF | DF

maldon sea salt

house cured chicken wings 16 GF

barbeque bliss hot sauce

point reyes blue cheese dip

hand picked lettuces 16 GF | VEG

shaved apples | marcona almonds | candied kumquats

| garrotxa cheese | banyils vinaigrette

add all natural chicken - 6

add sesame seared ahi tuna* - 12

california cobb salad* 21 GF

all natural chicken | point reyes blue cheese

niman ranch bacon | heirloom tomatoes | egg

hearth roasted dungeness crab cakes* 18

"old bay" aioli | winter citrus salad

lemon oil

vegan fried rice 26 V | DF

jasmine rice | trumpet mushrooms

"JUST eggs" | sesame | smoked shoyu | scallion

spam fried rice* 22 DF

sunny side egg | crispy shallot | matsutake shoyu

mushroom | bell pepper

crispy all natural chicken sandwich 24

napa cabbage slaw | miso mayonnaise

shishito pepper relish

hot buttered lobster roll 34 NF

split top bun | citrus | old bay fries

twin crafts burger* 24

double patty | arugula | caramelized onion

garrotxa cheese | mayonnaise | challah bun

choice of french fries or tater tots

add bacon - 4

add fried egg* - 4

make it an "impossible" burger - 28

***These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

***Menus are subject to change based on availability**

