

CRAFTED

NORTH

Snack

- Crafted Soup of the Moment \$9
- Crafted Chowder *cup \$5/ bowl \$9*
Clams, Shrimp, Corn, Potatoes
- Smothered Tots \$9
BBQ Pulled Pork, Cheddar, Scallions
- Caramelized Brussels \$9
Crispy Pancetta, Pumpkin Seeds
- *Tuna Poke \$15
Wontons, Wasabi

Shareable

- Charcuterie Board \$18
Serrano, Charlito's Cocina Salami
Piccante, Smoking Goose Dodge City
Salami, Fig Compote, Manchego,
Toasted Sour Dough
- Covered White Corn Chips \$15
BBQ Pulled Pork, Cheez Whiz,
Jalapenos, Pickled Red Onions,
Tomatoes, Black Beans
- Smothered Blue Corn Chips \$17
Lump Crab, White Cheddar Sauce,
Kalamata Olives, Tomatoes, Jalapenos
- Hummus Flat Bread \$12
Pickled Zucchini + Squash, Red Onions,
Tomatoes, Feta, Baby Kale
- Crispy Wings *Five \$7, Ten \$11*
Mild, Hot, General Tso, Ghost Chili +
Honey
- Buffalo Cauliflower \$8
Ranch or Blue Cheese

Burgers + Handhelds

All of our burgers are made from Black Angus
chuck and short rib

- *The Crafted \$13
Our signature burger with your choice of
American, Cheddar, Provolone or Swiss
- *The Cowboy \$15
Bacon, Frizzled Onions, BBQ Sauce,
Cheddar
- *The Melted Mushroom \$15
Roasted Mushrooms, Horseradish
Cheddar, Frisee, Tomato
- The Crab Cake \$17
Crab Cake, Frisee, Tomato, Smoked
Paprika Aioli
- The Gobbler \$14
Turkey Patty, Swiss, Frisee, Tomato,
Herb Mayonnaise
- The Gold Coast Club \$12
Sliced Turkey, Bacon, Avocado, Pepper
Jack Cheese, Dijon Spread
- The Southwestern \$14
Black Bean Patty, Peppers, Onions,
Guacamole, Pepper Jack Cheese, Frisee
- The Chicken Sandwich \$13
Pepperjack, Frisee, Tomato, Pickled Red
Onion, Hummus

Crafted Fries

Our signature waffle cut fries
are served for the table

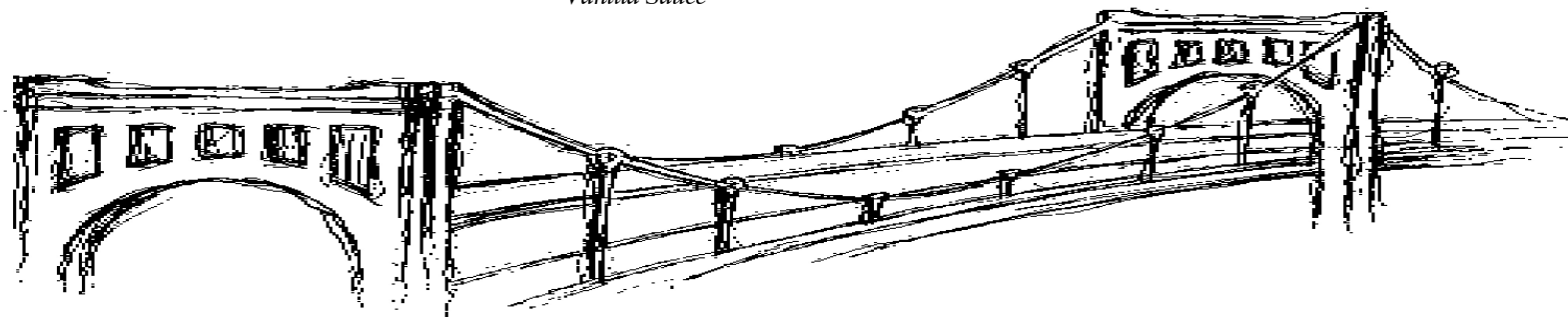
- Pittsburgh \$12
Coleslaw, Tomatoes, Provolone Fondue
- Bacon Cheddar \$11
Cheez Whiz, Scallions
- Parmesan + Chives \$8
- Cuban \$13
Ham, Pulled Pork, Pickles, Mustard,
Swiss Fondue
- Sweet Potato \$9
Vanilla Sauce

Green

- Caesar Salad \$8
Parmigiano Reggiano, Croutons
- Crafted Cobb Salad \$10
Iceberg Lettuce, Turkey, Bacon,
Tomatoes, Cucumbers, Blue Cheese,
Avocado, Egg
- Garden Vegetable Salad \$9
Baby Organic Greens, Champagne
Vinaigrette
- Baby Kale \$10
Baby Kale, Romaine, Pickled Beets, Goat
Cheese, Ruby Red Grapefruit
Vinaigrette
- Add Chicken: \$6 Add Salmon: \$9
Add Crab Cake: \$9

Plate

- *Grouper \$31
Ginger+ Scallion Rice, Curry +
Cauliflower Puree, Scallion Ash
- *Crispy Salmon \$27
Fingerling Potatoes, Baby Bok Choy,
Smoked Tomato Broth
- Pan Roasted Chicken \$25
Red Quinoa, Parsnip Puree, Crazy
Carrots, Jalapeno Sauce
- *Filet Mignon \$36
Potato Puree, Asparagus, Chimichurri
Butter



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