

# All Signs Point to Brunch

FEED YOUR HEART AND SOUL WITH CRAFT HOUSE'S SAVORY BRUNCH STAPLES

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## LOCAL INSIGHT:

• "I remember the first time I had chicken and waffles at Roscoe's," Chef Mellgren shares. "We lean a little Southern here anyway...just doing it our way."

## FRIED CHICKEN AND WAFFLE

• With crispy, succulent fried chicken and a thick, fluffy ricotta waffle, it's no wonder that these two are a match made in heaven. But what really ties it all together is the chili honey butter. "It makes the dish even more gluttonous than it is in the first place," Chef Mellgren notes.

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### Fried Chicken and Waffle Ingredients:

- Flour
- Ricotta Cheese
- Egg
- Sugar
- Chicken Thigh
- Secret Flour + Spice Mix
- Buttermilk
- Butter
- Sambal
- Honey

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### Chile Verde Chilaquiles Ingredients:

- Pork Shoulder
- Tomatillo
- Poblano
- Garlic
- Onion
- Micro Cilantro
- Chile Verde
- Avocado Crema
- Cotija Cheese
- Tortilla Chips
- Sunny-Side-Up Egg

## LOCAL INSIGHT:

• Enjoy your sunny-side-up eggs with a dose of sunshine on Craft House's newly expanded outdoor patio!

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### CHILE VERDE CHILAQUILES

• "If you're coming in here for brunch, you better not plan on doing activities," Chef Mellgren laughs. "We're gonna get you drunk, get you full and get you back to bed." One of his favorite brunch-day binges is the chilaquiles with tender pork shoulder, runny eggs and refreshing salsa verde.

It's a simple fact of life: brunch makes everything better, especially when that brunch is full of gluttonous, cheat-day-worthy dishes. After a year like 2020—we all deserve a special treat, so why not commence the celebrations at Craft House? Tucked on PCH right next to Dana Point's Lantern District, Craft House is known for its relaxed vibes, friendly atmosphere and irresistible menu. And with these two comfort food classics, Owner and Executive Chef Blake Mellgren is eager to fill bellies and lift spirits with classic brunch dishes.



### THAT'S NEAT

• Craft House boasts over 160 bottles of whiskey, bourbon and rye. Due to their rarity, the bottles on the allocated whiskey menu are enjoyed in single-ounce pours. They come from all around the world and can impress even the most scrutinious whiskey aficionado.



### COMMUNITY FIRST

• A born-and-raised OC local himself, Chef Mellgren is all about the local community. He has participated in MaxLove Project's annual Farm to Fork Dinner, a farm-to-table fundraiser for families facing childhood cancer, and in 2017, he won The Ecology Center's Eco App Off with delicious Mexican street corn.



### MAINTAINING MOTHER NATURE

• Sustainability is big for Chef Mellgren. Whenever possible, he sources ingredients from local farms and fishermen. "The way I think about food is: let's give our customers the best product," he explains. "The best product is going to come straight from the farm or straight out of the water." ■

### CRAFT HOUSE

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