



CRAFT KITCHEN

TUES - THURS 11AM - 10PM | FRI 11AM - 11PM | SAT 10AM - 11PM | SUN 10AM - 10PM

SNACKS

PARMESAN GARLIC FRIES | 6

chipotle aioli
Add 40 Mile Cheddar cheese | 1

DEVILED EGGS | 6

chipotle aioli, smoked paprika, braised pork cheek

THREE NOTCH'D HUMMUS | 7

housemade toasted pita,
Calabasa squash relish, pumpkin seeds

THREE NOTCH'OS | 7

tater tots, pico de gallo, 40 Mile queso,
lime crema, cilantro, jalapeños

PRETZEL BITES | 8

40 Mile Cheddar Cheese,
Hydraulion whole grain mustard

KICK ASH CHEESE PLATE | 10

local blue & goat cheese, spiced nuts,
pickled shallot, hop crackers, Hydraulion mustard

CRAFT SODAS

\$3

Kids Flight! Sample any 3 craft sodas for \$4 (not just for kids...)

THREE NOTCH'D CREAM SODA

a classic recipe with full body and flavor, brew with cane sugar, and real vanilla extract

THREE NOTCH'D ROOT BEER

brewed with filtered water, cane sugar, sassafras extract, vanilla, and a hint of wintergreen for a bold traditional root beer flavor

THREE NOTCH'D GINGER BEER

brewed with eight pounds per barrel of real ginger root, cane sugar and pure filtered water

THREE NOTCH'D BLACK CHERRY

brewed with black cherry puree, real cane sugar for rich, robust, old-fashioned flavor

SOUPS & SALADS

GERMAN STEW | 6

pretzel crouton

NO VETO ONION SOUP | 6

croutons, Parmesan cheese

FRESH 20 FIELD SALAD | 10

Stevensburg hydroponic mixed greens, roasted butternut squash, cranberries, pumpkin seeds, maple-mustard vinaigrette, blue cheese
add grilled or fried chicken tenders, or tofu | 5
add shrimp | 7

ROASTED BEET SALAD | 10

arugula, spiced pecans, pickled shallot, balsamic, olive oil, housemade fromage blanc

BRUSSELS SPROUT CAESAR SALAD | 10

white anchovy, croutons, Pecorino Romano

SANDWICHES

Served with choice of small salad, hand cut fries, or fresh fruit.

HIGH ON THE HOG | 12

pulled pork, Three Notch'd Root Beer barbeque, Minute Man pickles, cole slaw, butter roll
■ Hydraulion Irish Red - \$6 | 20oz

QUINOA CHIPOTLE BLACK BEAN | 11

vegetarian burger, Swiss cheese, pico de gallo, chipotle aioli, wheat bun
■ 40 Mile IPA - \$6 | 20oz

PORK BELLY BANH MI | 11

hoisin mayo, pickled vegetables, cucumber, cilantro, Albemarle Baking Company baguette
Sub tofu for pork belly
■ No Veto English Brown - \$6 | 20oz

GRILLED BRATWURST | 11

sauerkraut, pretzel roll, Hydraulion mustard
■ Hansel & Kettle Oktoberfest - \$7 | 20oz

CHICKEN LITTLES | 12

fried chicken, mini waffles, arugula, bacon jam, maple mayonnaise

BEEF SLIDERS* | 7

2 sliders, American cheese, potato bun, ketchup

CHICKEN STRIPS

2 each grilled or fried, honey mustard

MAC & CHEESE

cheesy crunch

THE HOPPY MEAL

Three Notch'd hummus, housemade toasted pita, cucumber, carrots, ranch dressing

BURGERS

Served with choice of small salad, hand cut fries, or fresh fruit.

All burgers are locally sourced, grass fed beef from Seven Hills Farm. Breads sourced locally from Albemarle Baking Company.

HAMBURGER* | 11

add cheese 1 | add egg 1.5 | add pork belly 2

BEEF SLIDERS* | 12

American cheese, potato rolls, ketchup, Minute Man pickles

THE PIT MASTER* | 15

local beef patty topped with pulled pork, Three Notch'd Root Beer barbeque, Cheddar cheese, Minute Man onion ring, brioche roll
■ No Veto English Brown - \$6 | 20oz

KUNG PAO* | 14

kimchi, sunny side up egg, hoisin mayo
■ 40 Mile IPA - \$6 | 20oz

*Consuming raw and/or undercooked meats may increase your risk of a Food Borne Illness

ENTRÉES

SHRIMP AND GRITS | 15

North Carolina shrimp, Wades Mill grits, tasso ham, roasted corn, cajun butter
■ The Ghost American Pale Ale - \$6 | 20oz

FRIED TWIN OAKS TOFU | 12

spiced peanuts, grilled bok choy, chili gastrique, ginger lime sauce
grilled tofu upon request

C-VILLE HOT (OR HONEY) | 15

fried bone-in chicken breast, thick cut toast, Minute Man pickles, hot sauce (or honey mustard), hand cut fries

FISH AND CHIPS | 15

Minute Man battered Chesapeake Bay Blue Catfish, hand cut fries, malt vinegar aioli
■ Minute Man NE Style IPA - \$7 | 20oz

NO VETO BRAISED SIRLOIN | 18

Seven Hills beef, roasted pearl onions, baby carrots, fingerling potatoes, horseradish hay

OKTOBERFEST PLATTER | 15

grilled bratwurst, sauerkraut, German potato salad, Hydraulion mustard
■ Hansel & Kettle Oktoberfest - \$7 | 20oz

SIDES

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL FRESH 20 FIELD SALAD | 5

GRILLED BOK CHOY W/ PEANUTS | 5

MAC & CHEESE | 5

BBQ COLE SLAW | 3

BRUSSELS, BACON, BLUE CHEESE | 5

SWEETS

FLOURLESS CHOCOLATE CAKE | 8

No Veto poached pear, cranberry compote, spiced honey nuts, No Veto Sabayon

SPICED CRÈME BRÛLÉE | 6

baked custard, sugar crust, apple-cranberry compote, almond granola

PUMPKIN BREAD PUDDING | 8

Homestead Creamery pumpkin ice cream, caramel sauce

APPLE STRUDEL | 6

caramel sauce, whipped cream

\$7

MINI ME

All children 12 and under may choose seasonal fruit, hand cut fries, or applesauce. For dessert please select a scoop of Homestead Creamery chocolate or vanilla ice cream.

Apple Juice, Orange Juice, Milk, Craft Soda \$1.50