



# CRAFT KITCHEN

MON - 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

### DEVEILED EGGS | 6

chipotle aioli, smoked paprika, braised pork cheek

### THREE NOTCH'D HUMMUS | 7

housemade toasted pita, gold beet, ginger, cilantro, rice wine vinegar

### PULLED PORK NACHOS | 10

Three Notch'd pulled pork, housemade pico de gallo, 40 Mile Queso, lime crema, cilantro, jalapenos

### PRETZEL BITES | 8

40 Mile Cheddar Cheese, Hydraulion whole grain mustard

### CHEESE PLATE | 11

cambozola black label, figs, walnut, oats, sherry vinager

### "POPCORN" SHRIMP | 10

East Coast shrimp, crispy black garlic tuille, popcorn purée, Fidelis Farm basil

\$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

### BEEF SLIDERS\*

2 sliders, American cheese, potato bun, ketchup

### CHICKEN STRIPS

2 each grilled or fried, honey mustard

### THE HOPPY MEAL

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

### MAC & CHEESE

cheesy crunch

### BISTRO STEAK

french fries, demi glace

## SOUPS & SALADS

### CHICKEN PECORINO SOUP | 6

parmesan, pasta

### TRAIL BLAZING CHILI | 6

sour cream, minced onions

### FRESH 20 FIELD SALAD | 10

blood orange, red onion, sunflower seed, mint, feta, champagne-citrus vinaigrette  
add grilled or fried chicken tenders, or tofu | 5  
add shrimp | 7

### POACHED PEAR SALAD | 10

arugula, spiced pecans, pomegranate vinaigrette, brie, spiced nuts, spiced red wine reduction, fennel confit

### BRASSICA SALAD | 10

yuzu kosho vinaigrette, shaved baby beets, avocado, black sesame seeds, crispy farro

### QUICHE | 12

housemade sausage, peppers, onion, small Fresh 20 Salad on side

■ 40 Mile IPA - \$6 | 20oz

## 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

### 40 MILE PHILLY | 15

shaved Seven Hills steak, 40 Mile Cheddar cheese No Veto caramelized onions, Albemarle Baking Company baguette

■ 40 Mile IPA - \$6 | 20oz

### CHICKEN CAESAR SALAD SANDWICH | 11

chilled braised chicken, Stevensburg hydroponic lettuce, tomatoes, pickled shallot, grilled housemade foccacia

### 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

### SHRIMP PO BOY | 13

fried East Coast shrimp, cajun remoulade, tomato relish, baguette

### DONER KEBAB SANDWICH | 13

spiced beef kebab, housemade pita, harissa, tahini, lettuce, tomato, olives

■ Darden Dunkleweizen - \$6 | 20oz

### LEMON POPPY CRUNCH | 8

citrus sponge, terragon cream, smoked caramel, poppy crisp, lemon crunch ice cream

### DULCEY DELICE | 8

candied macadamia nuts, dark chocolate crunch, dulcey ice cream

## 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

### AM FOG MUSHROOM VEGGIE BURGER | 11

roasted red bell peppers, vegetarian herb aioli, watercress, wheat bun

■ 40 Mile IPA - \$6 | 20oz

### BROOKE'S BURGER\* | 15

pepper jack, candied bacon, potato chips, thousand island

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

### PINEAPPLE CREMEUX | 8

coconut FroYo, soy carmelized peanuts, pink peppercorns, cilantro

### DARK CHOCOLATE CHERRY SILK | 8

grahm crust, meringue crisp, dark cherry coulis, mint

## ENTRÉES

### BLACKENED CATFISH | 12

celery root, garlic kale, crispy onion, sherry reduction

■ The Ghost American Pale Ale - \$6 | 20oz

### EGGPLANT TERRINE | 12

harissa, seared local tofu, tahini, pickled purple cauliflower, olives

### FRIED PEPPERCUSTED CHICKEN | 13

bone in fried chicken breast, garlic herbed mashed potatoes, apple bourbon sauce, broccolini

### FISH AND CHIPS | 15

Minute Man battered Chesapeake Bay Blue Catfish, hand cut fries, malt vinegar aioli

■ Minute Man NE Style IPA - \$7 | 20oz

### MUSHROOM RISOTTO | 12

AM Fog mushrooms, No Veto demi glace, crispy garlic chips

### STEAK FRITES | 16

8oz Seven Hills bavette steak, parmesan fries, truffled roasted garlic aioli

### ROASTED BRISKET | 15

Seven Hills brisket, herbed mashed potatoes, horseradish mustard, demi glace, onion straws

## SWEETS

## SIDES

### HAND CUT FRIES | 4

### FRESH FRUIT | 5

### SMALL FRESH 20 FIELD SALAD | 5

### BROCCOLINI W/ QUESO FRESCO & FRESNOS | 5

### MAC & CHEESE | 5

### BBQ COLE SLAW | 3