



CRAFT KITCHEN

MOTHER'S DAY BRUNCH

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

SNACKS

BUTTERMILK BISCUIT & GRAVY | 6

DEVILED EGGS | 6

cajun aioli, Tabasco, smoked fried chicken skin

PARMESAN GARLIC FRIES | 6

chipotle aioli

Add 40 Mile cheese | 1

STRAWBERRY CREPES | 10

lemon marscapone whip, honey almond granola

THREE NOTCH'D HUMMUS | 7

housemade fried pita, shaved asparagus, sunflower seeds

PRETZEL BITES | 8

40 Mile cheese,

Hydraulion whole grain mustard

STRAWBERRY PARFAIT | 6

vanilla yogurt, honey almond granola

CHARCUTERIE & CHEESE | 15

chef selection of cured meats, artisan cheeses, seasonal garnishes, house bread

BRUNCH COCKTAILS

GOSE-MOSA | 10

Passionfruit Gose with fresh squeezed orange juice

BUBBLY STRAWBERRY MOJITO | 10

Vitae Spirits Platinum Rum, strawberry puree, mint, lime, and Prosecco

BLOODY MARY | 10

Perfect blend of Silver Fox Vodka and Three Notch'd housemade Bloody Mary mix

SPICY BLOODY MARY | 10

Perfect blend of Silver Fox Vodka and Three Notch'd housemade Bloody Mary mix with a spicy kick

THREE NOTCH'D SHANDY | 10

Fresh squeezed lemon and lime juice with Light Lager

SOUPS & SALADS

RAMP AND WATERCRESS

VICHYSOISE | 6

lemon yogurt

TRAIL BLAZIN' CHILI | 6

sour cream, minced onions

FRESH FIELD SALAD | 10

fingerling potatoes, radish, feta, asparagus, lemon vinaigrette

Add grilled or fried chicken tenders, or tofu | 5

Add shrimp or 4oz Seven Hills steak* | 7

ROASTED BABY CARROT SALAD | 10

arugula, almonds, lemon yogurt, watermelon radish, quinoa

ASPARAGUS SALAD | 11

lemon zest, pickled shallots, lemon mascarpone, balsamic reduction

SIDES

EGG ANY STYLE* | 2

THREE NOTCH'D SAUSAGE PATTY | 4

CANADIAN BACON | 4

BISCUIT W/APPLE BUTTER | 2

HERB POTATOES | 4

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL FRESH FIELD SALAD | 5

MAC & CHEESE | 5

ENGLISH MUFFIN | 2

SMALL CARROT SALAD | 5

BRUNCH

CHICKEN & WAFFLES | 14

fried bone-in chicken breast, whipped cream, maple syrup, candied pecans

OMELETTE | 12

roasted mushrooms, herb Goat cheese, chive hollandaise, brunch potatoes

EGGS BENEDICT* | 14

poached farm eggs, Canadian bacon, potatoes, housemade English muffin, hollandaise

QUICHE | 12

Blue Crab, Vidalia onion, artichoke, Old Bay cream

small Fresh Salad on side

■ 40 Mile IPA - \$6 | 20oz

FAT & HAPPY BREAKFAST | 14

butter milk biscuits, scrambled eggs, sausage gravy, brunch potatoes

■ No Worries Pilsner - \$6 | 19oz

AVOCADO TOAST | 14

house bread, tomato jam, radish, arugula, burrata cheese

BREAKFAST TACOS | 12

scrambled eggs, chipotle aioli, pico de gallo, cilantro cream, Cheddar, brunch potatoes

■ 40 Mile IPA - \$6 | 20oz

STEAK & EGGS* | 18

8oz Seven Hills teres major steak, eggs any style, hollandaise, brunch potatoes

CHICKEN CHILAQUILES | 14

ranchero, fried tortillas, cilantro cream, jalapenos, pico de gallo, fried egg

BURGERS

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

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

HAMBURGER* | 11

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

2ND STREET SUNRISE* | 15

local beef patty topped with sunny side up egg, housemade bacon, Cheddar cheese, hollandaise

BEEF SLIDERS* | 12

American cheese, potato rolls, ketchup, Minute Man pickles

AM FOG MUSHROOM VEGGIE BURGER | 11

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

■ 40 Mile IPA - \$6 | 20oz

CHICKEN CAESAR WRAP | 11

chilled chicken, greens, parmesan, flour tortilla

■ Passionfruit Gose - \$6 | 16oz

RAMP UP BURGER* | 15

local beef patty, pickled ramps, Cheddar cheese, bacon-fresno chili, arugula, butter roll

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

BEER BROWNIE | 8

Jack's Java Espresso Stout, Homestead Creamery vanilla ice cream, candied walnut

■ Jack's Java Espresso Stout - \$6 | 20oz

SANDWICHES

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

SHRIMP PO BOY | 15

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

■ Hydraulion Irish Red - \$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

40 MILE PHILLY | 15

shaved Seven Hills steak, 40 Mile cheese

No Veto caramelized onions,

Albemarle Baking Company baguette

■ 40 Mile IPA - \$6 | 20oz

MINI ME

\$7

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

WAFFLE

butter, maple syrup

2 EGGS, YOUR WAY*

scrambled or omelette

BEEF SLIDERS*

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, ranch dressing, carrot, cucumber

SWEETS

CARROT CAKE | 8

White chocolate chantilly frosting, candied pecans, caramel sauce