



# CRAFT KITCHEN

## DINNER

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

### SNACKS

#### PARMESAN GARLIC FRIES | 6

chipotle aioli  
Add 40 Mile cheese / 1

#### DEVILED EGGS | 6

cajun aioli, smoked fried chicken skin, Tabasco

#### THREE NOTCH'D HUMMUS | 8

housemade fried pita, shaved asparagus, sunflower seeds

#### PULLED PORK NACHOS | 10

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

#### PRETZEL BITES | 8

40 Mile Cheese, Hydraulion whole grain mustard

#### CHARCUTERIE & CHEESE | 15

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

#### BURRATA | 10

house bread, smoked prosciutto, arugula, tomato jam, honey drizzle

### SIDES

#### HAND CUT FRIES | 4

#### FRESH FRUIT | 5

#### SMALL FRESH FIELD SALAD | 5

#### MAC & CHEESE | 5

#### BBQ COLE SLAW | 3

#### SMALL CARROT SALAD | 5

### 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, quinoa  
add grilled or fried chicken tenders, or tofu / 5  
add shrimp or 4oz Seven Hills steak / 7

#### ASPARAGUS SALAD | 11

lemon zest, pickled shallots, lemon mascarpone, balsamic reduction  
add grilled or fried chicken tenders, or tofu / 5  
add shrimp or 4oz Seven Hills steak / 7

#### QUICHE | 12

Blue Crab, Vidalia onion, artichoke, Old Bay cream  
small Fresh 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 cheese, No Veto caramelized onions, Albemarle Baking Company baguette  
■ 40 Mile IPA - \$6 / 20oz

#### CHICKEN CAESAR WRAP | 11

chilled chicken, greens, parmesan, flour tortilla

#### 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 | 15

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

### 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

#### AM FOG MUSHROOM VEGGIE BURGER | 11

roasted red bell peppers, vegetarian herb aioli, watercress, wheat bun  
■ 40 Mile IPA - \$6 / 20oz

#### RAMP UP BURGER\* | 15

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

#### HOLY GUACAMOLE BURGER\* | 15

local beef patty, pepper jack cheese, fried tortilla, butter roll  
■ Brew Betties Lager - \$7 / 20oz



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

### ENTRÉES

#### PAN SEARED CHICKEN | 14

bone-in 10oz chicken breast, fingerling potatoes, radish, asparagus, carrot, snap pea, chicken jus

#### FISH AND CHIPS | 15

Minute Man battered Chesapeake Bay Blue Catfish, hand cut fries, tartar  
■ Minute Man NE Style IPA - \$7 / 20oz

#### GRILLED SEVEN HILLS STEAK | 16

5oz filet mignon, ramp pesto, roasted wild mushrooms, caramelized onions, roasted fingerling potatoes, demi glace

#### SOY GLAZED SALMON | 14

Atlantic salmon, stir fried farro w/spring vegetables, garlic breadcrumbs  
■ The Ghost American Pale Ale - \$6 / 20oz

#### POTATO GNOCCHI | 15

housemade gnocchi, lemon zest, lemon juice, radish, asparagus, carrot, snap pea, balsamic reduction

### SWEETS

#### CARROT CAKE | 8

white chocolate chantilly frosting, candied pecans, caramel sauce  
■ Michelle's White Wedding - \$7 / 16oz

#### BEER BROWNIE | 8

Jack's Java Espresso Stout, Homestead Creamery vanilla ice cream, candied walnut  
■ Jack's Java Espresso Stout - \$6 / 20oz

#### STRAWBERRY SHORTCAKE | 8

local strawberries, 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

#### BEEF SLIDERS\*

2 sliders, American cheese, potato bun, ketchup

#### CHICKEN STRIPS

2 each grilled or fried, honey mustard

#### MAC & CHEESE

cheesy crunch

#### BISTRO STEAK\*

french fries, demi glace

#### THE HOPPY MEAL

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