



CRAFT KITCHEN

BRUNCH

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

SNACKS

BUTTERMILK BISCUIT & GRAVY | 6

■ 40 Mile IPA - \$6 / 20oz

PARMESAN GARLIC FRIES | 6

chipotle aioli
Add 40 Mile cheese / 1

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

THREE NOTCH'D HUMMUS | 7

housemade fried pita, shaved asparagus, sunflower seeds

■ Hydraulion Irish Red - \$6 / 20oz

PRETZEL BITES | 8

40 Mile cheese, Hydraulion whole grain mustard

■ Charlottesville Ale - \$6 / 16oz

STRAWBERRY PARFAIT | 6

vanilla yogurt, honey almond granola

■ Michelle's White Wedding - \$7 / 16oz

CHARCUTERIE & CHEESE | 15

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

■ Three Notch'd Shandy - \$10

BRUNCH COCKTAILS

GOSE-MOSA | 10

Passionfruit Gose with fresh squeezed orange juice

WHITE SANGRIA | 11

Housemade lemonade, Callia Pinot Grigio, Vitae Spirits Platinum Rum, fresh fruit

BLOODY MARY | 10

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

*spicy available upon request

THREE NOTCH'D SHANDY | 10

Fresh squeezed lemon and lime juice with Light Lager

SOUPS & SALADS

ASPARAGUS VICHYSOISE | 6

chilled soup, raddish- lemon slaw

■ Michelle's White Wedding - \$7 / 16oz

TRAIL BLAZIN' CHILI | 6

sour cream, minced onions

■ Hydraulion Irish Red - \$6 / 20oz

FRESH FIELD SALAD | 10

fingerling potatoes, radish, feta, lemon vinaigrette, local hydroponic lettuce
add grilled or fried chicken tenders, or tofu / 5
add shrimp or 4oz Seven Hills steak / 7

■ Peach Ghost - \$6 / 20oz

WATERMELON SALAD | 11

serrano-lime vinaigrette, black raddish, halloumi cheese, pistachio's
add grilled or fried chicken tenders, or tofu / 5
add shrimp or 4oz Seven Hills steak / 7

SIDES

EGG ANY STYLE* | 2

THREE NOTCH'D SAUSAGE PATTY | 4

CANADIAN BACON | 4

HERB POTATOES | 4

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL FRESH FIELD SALAD | 5

MAC & CHEESE | 5

ENGLISH MUFFIN | 2

BRUNCH

CHICKEN & WAFFLES | 14

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

■ 65 Roses Hibiscus Blonde Ale - \$7 / 20oz

OMELETTE | 12

cherry tomatoes, zucchini squash, Cheddar cheese, hollandaise, brunch potatoes

■ Three Notch'd Shandy - \$10

EGGS BENEDICT* | 14

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

■ Peach Ghost - \$6 / 20oz

QUICHE FLORENTINE | 12

baby spinach, Vidalia onions, Swiss cheese, small Feld Salad on side

■ 40 Mile IPA - \$6 / 20oz

HUEVOS RANCHEROS | 14

ranchero sauce, fried tortillas, cilantro cream, jalapenos, pico de gallo, fried eggs, black beans

■ Ghost-arita - \$6 / 20oz

AVOCADO TOAST | 14

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

■ Minute Man IPA - \$7 / 20oz

BREAKFAST TACOS | 12

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

■ Ghost-arita - \$6 / 20oz

STEAK & EGGS* | 18

8oz bistro steak, eggs any style, hollandaise, brunch potatoes

■ No Veto English Brown - \$6 / 20oz

CARROT CAKE | 8

white chocolate chantilly frosting, candied pecans, caramel sauce

■ Michelle's White Wedding - \$7 / 16oz

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

■ Oats McGoats Oatmeal Stout - \$6 / 20oz

2ND STREET SUNRISE* | 15

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

■ Minute Man IPA - \$7 / 20oz

BEEF SLIDERS* | 12

American cheese, potato rolls, ketchup, Minute Man pickles

■ 40 Mile IPA - \$6 / 20oz

AM FOG MUSHROOM VEGGIE BURGER | 11

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

■ No Veto Brown Ale - \$6 / 20oz

BILLY GOAT BURGER* | 15

local beef patty, goat cheese, dijonaise, candied Canadian bacon, arugula, butter roll

■ Hutson's Hope Imperial Red - \$7 / 16oz

*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

■ 65 Roses Hibiscus Blonde Ale - \$7 / 20oz

CHICKEN CAESAR WRAP | 11

chilled chicken, greens, parmesan cheese, flour tortilla

■ No Worries Pilsner - \$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