



# CRAFT KITCHEN

## BRUNCH

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

### SNACKS

#### BUTTERMILK BISCUIT | 8

speck, blackberry jam, arugula

■ 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 | 8

fried pita, roasted poblano and sweet corn

■ Silver Swan Pale Ale - \$6 / 20oz

#### PRETZEL BITES | 8

40 Mile cheese,

Hydraulion whole grain mustard

■ Michelle's White Wedding - \$6 / 16oz

#### FRIED GREEN TOMATOES | 10

pimento cheese, smoked tomato relish

■ Pale Aussie Australian Pale Ale - \$7 / 20oz



#### DEVILED EGGS | 6

cajun aioli, crispy house made canadian bacon

■ 40 Mile IPA - \$6 / 20oz

#### CHARCUTERIE & CHEESE | 15

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

■ Ci-mosa - \$10

### BRUNCH COCKTAILS

#### PEACH BELLINI | 10

Prosecco and Peach Puree

#### PALOMA | 11

El Mayor Tequila, grapefruit juice, lime juice

#### BUBBLY STRAWBERRY MOJITO | 10

Silver Fox Rum, strawberry puree, mint, lime, and Prosecco

#### CI-MOSA | 10

Bold Rock IPA cider with fresh squeezed orange juice

### SOUPS & SALADS

#### SWEET CORN GAZPACHO | 6

butter poached corn, micro basil, olive oil

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

#### TRAIL BLAZIN' CHILI | 6

sour cream, minced onions

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

#### FRESH FIELD SALAD | 10

radish, field beans, Chiogga, beets, Pecorino, tarragon 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

#### CANTOULOPE SALAD | 11

buttermilk dressing, prosciutto, sweet corn

add grilled or fried chicken tenders, or tofu / 5

add shrimp or 4oz Seven Hills steak / 7

■ Silver Swan Pale Ale - \$6 / 20oz

### SIDES

#### EGG ANY STYLE\* | 2

#### BACON STRIPS | 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

#### RATTATOUILLE | 4

### BRUNCH

#### CHICKEN & WAFFLES | 12

fried chicken tenders, whipped cream, maple syrup, candied pecans

■ Minute Man IPA - \$7 / 20oz

#### FARMERS OMELETTE | 12

roasted corn, peppers, Cheddar cheese, brunch potatoes, hollandaise

■ Ci-mosa - \$10

#### EGGS BENEDICT\* | 14

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

■ 65 Roses - \$6 / 20oz

#### QUICHE | 12

roasted sausage, corn, pepper, onion, Pecorino, small Field Salad on side

■ 40 Mile IPA - \$6 / 20oz

#### AVOCADO TOAST | 14

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

■ Minute Man IPA - \$7 / 20oz

#### TOSTADOS | 12

chili braised chicken, fried tortillas, braised beans, pico de gallo, cilantro cream, Cheddar cheese, brunch potatoes

■ Ghost-arita - \$6 / 20oz

#### STEAK & EGGS\* | 18

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

■ No Veto English Brown - \$6 / 20oz

#### BEER BROWNIE | 8

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

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

### 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

■ Hydraulion Irish Red - \$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

■ Watermelon Gose - \$6 / 20oz

#### BREWERS BURGER\* | 15

Canadian bacon, local beef patty, arugula, Cheddar cheese, sunny side egg, dijonaise, butter roll

■ No Veto Brown Ale - \$6 / 20oz

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

#### MINUTE MAN PEACH COBBLER | 8

sweet eastern peaches, brioche cobbler

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

### SANDWICHES

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

#### GRILLED SHRIMP TACOS | 15

chili marinated shrimp, chipotle aioli, pineapple salsa, flour tortillas

■ Big Slice IPA - \$6 / 20oz

#### BUFFALO CHICKEN WRAP | 11

fried chicken, hot sauce, greens, blue cheese dressing, celery, tomato, flour tortilla

■ Silver Swan Pale Ale - \$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