

CRAFT KITCHEN

LUNCH MENU



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

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

CRISPY POLENTA | 10

roasted sweet corn, salsa verde,

pickled shallot, corn truffles

■ 40 Mile IPA - \$6 / 20oz

THREE NOTCH'D HUMMUS | 8

fried pita,

roasted poblano and sweet corn

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

PRETZEL BITES | 8

40 Mile Cheese,

Hydraulion whole grain mustard

■ Big Slice Juicy IPA - \$7 / 16oz

CHARCUTERIE & CHEESE | 15

cured meats, artisan cheeses,

seasonal garnishes, house bread

■ Watermelon Gose - \$6 / 16oz

BRUSCHETTA | 10

grilled ciabatta, lemon ricotta cheese,

roasted heirloom cherry tomatoes,

balsamic syrup

■ Wilson's Regiment Juicy IPA - \$7 / 16oz

ENTRÉES

FISH AND CHIPS | 15

Minute Man battered Chesapeake Bay Blue Catfish, hand cut fries, tartar sauce

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

GRILLED SEVEN HILLS STEAK* | 16

8oz bistro steak, pesto, charred corn relish, parmesan garlic fries, demi glace

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

PAN SEARED SALMON* | 14

Atlantic salmon, braised summer vegetables, balsamic reduction, olive oil, basil

■ Hydraulion Irish Red - \$6 / 20oz

SOUPS & SALADS

WATERMELON GAZPACHO | 5

cucumber, melon, micro basil

■ Watermelon Gose - \$6 / 16oz

TRAIL BLAZIN' CHILI | 6

sour cream, minced onions

■ Hydraulion Irish Red - \$6 / 20oz

FRESH FIELD SALAD | 10

radish, field beans, Chioggia beets,

Pecorino, tarragon vinaigrette,

local hydroponic lettuce

add grilled or fried chicken tenders, or tofu / 5

add shrimp or 4oz Seven Hills steak / 7

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

BURRATA | 12

farro, local summer beans, grilled corn,

tarragon vinaigrette, arugula

■ 40 Mile IPA - \$6 / 20oz

SANDWICH

HIGH ON THE HOG | 12

pulled pork, Three Notch'd Root Beer

barbeque, Minute Man pickles, cole slaw, butter roll

■ Big Slice Juicy IPA - \$7 / 16oz

40 MILE PHILLY | 15

shaved Seven Hills steak, 40 Mile cheese,

No Veto caramelized onions,

Albemarle Baking Company baguette

■ 40 Mile IPA - \$6 / 20oz

BUFFALO CHICKEN WRAP | 11

fried chicken, hot sauce, greens,

blue cheese dressing, celery, tomato,

flour tortilla

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

GRILLED SHRIMP TACOS | 15

chili marinated shrimp, chipotle aioli,

pineapple salsa, flour tortillas

■ Wilson's Regiment Juicy IPA - \$7 / 16oz

B.L.T | 15

house made bacon, watercress, tomatoes

pepper aioli, olive oil baguette

■ Big Slice Juicy IPA - \$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 Hills Farm. Breads sourced locally from Albemarle Baking Company.

HAMBURGER* | 11

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

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

BEEF SLIDERS* | 12

American cheese, potato rolls, ketchup, Minute Man pickles

■ Hydraulion Irish Red - \$6 / 20oz

AM FOG MUSHROOM VEGGIE BURGER | 11

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

■ 40 Mile IPA - \$6 / 20oz

BRISKET BURGER* | 15

local beef patty, smoked beef brisket,

Three Notch'd Root Beer barbeque,

pepper jack cheese, onion straws

■ Minute Man IPA - \$7 / 20oz

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

MINI ME

All children 12 and under may choose seasonal fruit, hand cut fries, or organic applesauce.

For dessert please select a scoop of Homestead Creamery chocolate or vanilla ice cream.

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, cucumber,

carrots, housemade toasted pita, brioche cobbler

ranch dressing

Apple Juice, Orange Juice, Milk, Craft Soda \$1.50