



CRAFT KITCHEN

BRUNCH

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

THREE NOTCH'D HUMMUS | 8

fried pita, roasted poblano and sweet corn
■ *Big Slice Juicy IPA* - \$7 / 16oz

PRETZEL BITES | 8

40 Mile cheese,
Hydraulion whole grain mustard
■ *Mild Marker* - \$6 / 20oz

CRISPY POLENTA | 10

roasted sweet corn, basil pesto,
pickled shallot, AM Fog Mushrooms
■ *40 Mile IPA* - \$6 / 20oz

HOT CHICKEN BISCUIT | 8

house biscuits, buttermilk fried chicken,
spicy honey butter
■ *Humanity's End Habanero Saison* - \$6 / 16oz

CHARCUTERIE & CHEESE | 15

chef selection of cured meats, artisan cheeses,
seasonal garnishes, ciabatta bread
■ *Merry Mule* - \$9

BRUNCH COCKTAILS

PEACH BELLINI | 10

Prosecco and Peach Puree

PALOMA | 11

El Mayor Tequila, grapefruit juice, lime juice

MERRY MULE | 9

Silver Fox Vodka, lime juice, ginger beer,
Prosecco

CI-MOSA | 10

Bold Rock IPA cider with fresh squeezed
orange juice

SOUPS & SALADS

AM FOG MUSHROOM SOUP | 6

corn relish, micro shiso
■ *Intro to Brett Golden Ale* - \$6 / 16oz

TRAIL BLAZIN' CHILI | 6

sour cream, minced onions
■ *The Ghost American Pale Ale* - \$6 / 20oz

FRESH FIELD PANZANELLA | 10

radish, summer beets, cherry tomatoes,
Pecorino Romano, tarragon vinaigrette,
local hydroponic lettuce, ciabatta croutons
add grilled or fried chicken tenders, or tofu / 5
add shrimp or 4oz Seven Hills steak / 7
■ *Wilson Regiment Juicy IPA* - \$7 / 16oz

BURATTA | 12

farro, summer beans, grilled corn,
tarragon vinaigrette, watercress
■ *40 Mile IPA* - \$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

BISCUIT W/ MASCARPONE PEPPER

JELLY | 4

BRUNCH

CHICKEN & WAFFLES | 12

fried chicken tenders, whipped cream,
maple syrup, candied pecans
■ *Minute Man IPA* - \$7 / 20oz

CAPRESE OMELETTE | 12

heirloom tomatoes, buratta cheese, basil,
brunch potatoes, hollandaise
■ *Ci-mosa* - \$10

EGGS BENEDICT* | 14

poached farm eggs, Canadian bacon, potatoes,
house English muffin, hollandaise
■ *Wilson Regiment Juicy IPA* - \$7 / 16oz

QUICHE | 12

house bacon, sweet onion, potato, kale, small
Field Salad on side
■ *Peach Bellini* - \$10

AVOCADO TOAST | 14

ciabatta toast, avocado, pepper jelly, watercress
■ *Minute Man IPA* - \$7 / 20oz

TOSTADOS | 12

chili braised chicken, fried tortillas,
braised beans, pico de gallo,
40 Mile cheese, brunch potatoes
■ *Three Wall Boast Pale Ale* - \$7 / 20oz

STEAK & EGGS* | 18

8oz bistro steak, eggs any style, hollandaise,
brunch potatoes
■ *Mild Marker* - \$6 / 20oz

BEER BROWNIE | 8

Miney Moo Nitro Stout, Homestead Creamery
vanilla ice cream, candied walnuts
■ *Double Dark Chocolate Biggie S'mores* - \$7 / 10oz

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
■ *The Ghost American Pale Ale* - \$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

CHIPOTLE BLACK BEAN BURGER | 11

roasted corn, serrano chile aioli, swiss cheese,
crispy sweet potato
■ *Heirloom Pineapple Pale Ale* - \$7 / 20oz

PIMENTO BURGER | 15

local beef patty, fried okra, pickled serrano,
pimento cheese
■ *Three Wall Boast Pale Ale* - \$7 / 20oz

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

SWEET POTATO BISCUIT | 6

vanilla ice cream, blackberry coulis,
honey almonds
■ *Extra Mile Blueberry Kolsch* - \$7 / 20oz

SANDWICHES

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

BRISKET TACOS | 15

smoked beef brisket, Three Notch'd Root Beer bbq
sauce, cole slaw, onion straws, flour tortillas
■ *Hutson's Hope Imperial Red Ale* - \$7 / 16oz

HIGH ON THE HOG | 12

pulled pork, Three Notch'd Root Beer bbq sauce,
Minute Man pickles, cole slaw, butter roll
■ *Three Wall Boast Pale Ale* - \$7 / 20oz

40 MILE PHILLY | 15

shaved Seven Hills steak, 40 Mile cheese,
caramelized onions, Albemarle Baking Company
baguette
■ *40 Mile IPA* - \$6 / 20oz

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

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

\$7