



CRAFT KITCHEN

BACON & BEER 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, golden beets, sesame seeds, olive oil
■ *Feliz Navidad Smoked Mexican Ale* - \$6 / 16oz

DEVILED EGGS | 8

chipotle aioli, applewood smoked bacon lardons
■ *Final Cut English Ale* - \$7 / 20oz

CHARCUTERIE & CHEESE | 15

chef selection of cured meats, artisan cheeses, seasonal garnishes, grilled bread
■ *Poinsettia* - \$10

PRETZEL BITES | 8

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

BRUNCH COCKTAILS

POINSETTIA | 10

Prosecco, Vitae Orange Liqueur and cranberry juice

SPICY BLOODY | 11

Silver Fox Vodka, Spicy Bloody Mary Mix, Cajun Rim

CI-MOSA | 10

Bold Rock IPA cider with fresh squeezed orange juice

SOUPS & SALADS

AM FOG MUSHROOM BISQUE | 6

mushroom, cream, soy roasted almond, herbs
■ *Final Cut English Ale* - \$7 / 16oz

TRAIL BLAZIN' CHILI | 6

7 Hills beef, black beans, sour cream, red onions
■ *Spicy Bloody Mary* - \$11

ROASTED PUMPKIN SALAD | 10

Schuyler field greens, arugula, roasted pumpkin, grapes, wheat berries, golden beets, toasted hazelnuts, honey-dijon vinaigrette
add grilled or fried chicken tenders, or tofu | 5
add a 4oz 7 Hills steak | 7
■ *Bold Rock IPA Cider* - \$7 / 20oz

BRUSSELS SPROUTS CAESAR SALAD | 10

shredded brussels sprouts, classic Caesar dressing, garlic and herb croutons, Parmigiano Reggiano cheese, white Boquerone anchovies
■ *Slaughterhouse IPA* - \$7 / 20oz

SIDES

CAGE-FREE EGG ANY STYLE* | 2

APPLEWOOD SMOKED BACON | 4

CANADIAN BACON | 4

HERBED BRUNCH POTATOES | 4

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL FRESH FIELD SALAD | 5

MAC & CHEESE W/ CHEESY CRUNCH | 5

ENGLISH MUFFIN | 2

BUTTERMILK BISCUIT | 2

W/JAM (plum, pumpkin butter, apple butter, fig) | 3

BRUNCH

CHICKEN & WAFFLES | 15

fresh baked mini waffles, fried chicken tenders, whipped cream, maple syrup and candied pecans
■ *Gradyator Doppelbock* - \$8 / 10oz

OMELETTE | 13

fresh to order filled with bacon jam, peppers, tomato, onion and pepperjack cheese, served with hollandaise sauce and a side of brunch potatoes
■ *Ci-mosa* - \$10

EGGS BENEDICT YOUR WAY*

each served on house-made English muffin topped with poached cage-free eggs and roasted red bell pepper hollandaise sauce with a side of brunch potatoes
marinated roasted tomatoes | 13
house-smoked Canadian bacon | 14
applewood smoked bacon | 15
■ *Dave's Golden Ale* - \$7 / 16oz

QUICHE | 13

puff pastry crust filled with cage free eggs, roasted cauliflower, kale, chili peppers, and gruyere cheese, served with a small field salad
■ *The Ghost American Pale Ale* - \$6 / 20oz

THE DUCK AND COVERED | 18

Moullard duck leg confit, caramelized onions, roasted peppers, skillet sweet potatoes, sunny-side up local duck egg, hollandaise sauce, buttermilk biscuit
■ *Hydraulion Irish Red* - \$6 / 20oz

PUMPKIN FRENCH TOAST | 14

rich brioche soaked in a honey and cinnamon custard, served with whipped cream cheese, pumpkin butter, candied nuts and maple syrup
■ *Final Cut English Ale* - \$7 / 20oz

BREAKFAST EMPANADA | 15

flaky pastry filled with scrambled eggs, applewood smoked bacon, potato and truffled cheddar cheese, finished with roasted red pepper hollandaise
■ *Poinsettia* - \$10

WAFFLE

butter, maple syrup

2 EGGS, YOUR WAY*

scrambled or cheese omelette

CHICKEN STRIPS

2 each grilled or fried, honey mustard

MAC N' CHEESE

elbow noodles, cheese sauce, cheese crunch

THE HOPPY MEAL

Three Notch'd hummus, pita bread, cucumbers, carrots, ranch dressing

LEAVE YOUR MARK

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

\$7

BURGERS

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

All burgers are locally sourced, grass-fed beef from 7 Hills Farm. Breads are sourced locally from Albemarle Baking Company.

HAMBURGER* | 11

add cheese 1 | add egg 1.5 | add pork belly 2
■ *Zombie Killin' Black Rye DIPA* - \$7 / 16oz

2ND STREET SUNRISE* | 15

local beef patty topped with sunny-side up egg, house-smoked Canadian bacon, Cheddar cheese, hollandaise sauce
■ *Minute Man IPA* - \$7 / 20oz

BANG BANG BRISKET BURGER* | 15

local beef patty, sweet Sriracha bang bang sauce, house-smoked brisket, cole slaw, swiss cheese, butter roll
■ *40 Mile IPA* - \$6 / 20oz

FALAFEL BURGER | 13

chickpeas, roasted red pepper-goat cheese, mint, parsley, crispy sweet potato, avocado, cucumber, wheat bun
■ *The Ghost American Pale Ale* - \$6 / 20oz

*Consuming raw and/or undercooked meats may increase your risk of a Food Borne Illnes

PUMPKIN CHEESECAKE | 6

fresh pumpkin, cream cheese, graham crust, hazelnut, praline
■ *The Ghost American Pale Ale* - \$6 / 20oz

FLOURLESS CHOCOLATE CAKE | 5

Valrhona chocolate cake, rich ganache frosting, served with coffee caramel and candied pecans
■ *Pomegranate Gose* - \$6 / 16oz

SWEETS