



CRAFT KITCHEN

DINNER 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

THREE NOTCH'D HUMMUS | 8

fried pita, golden beets, sunflower seeds
■ *Big Dawg Blonde Ale* - \$7 / 20oz

PRETZEL BITES | 8

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

CHARCUTERIE & CHEESE | 15

cured meats, artisan cheeses,
seasonal garnishes, grilled Albemarle Baking
Company bread
■ *Pomegranate Gose* - \$7 / 16oz

PARMIGIANO REGGIANO FRIED CAULIFLOWER | 10

cauliflower florets, parmigiano-panko breading,
garlic-tahini aioli
■ *Slaughterhouse IPA* - \$7 / 20oz

WISCONSIN CHEESE CURDS | 9

Crispy panko breading,
house-made spicy ranch dressing
■ *40 Mile IPA* - \$6 / 20oz

SIDES

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL SALAD | 5

MAC & CHEESE | 5

BBQ COLE SLAW | 3

ROASTED BRUSSELS SPROUTS | 5

SOUPS & SALADS

AM FOG MUSHROOM BISQUE | 6

mushroom, cream, soy roasted almond, herbs

TRAIL BLAZIN' CHILI | 6

7 Hills beef, black beans, sour cream, red onions
■ *Final Cut ESB* - \$7 / 20oz

BRUSSELS SPROUTS CAESAR | 10

classic Caesar dressing, rye croutons,
Parmigiano Reggiano cheese,
white Boquerone anchovies
■ *Big Dawg Blonde Ale* - \$7 / 20oz

ROASTED PUMPKIN SALAD | 10

Schuyler field greens, arugula, roasted pumpkin,
grapes, wheat berries, golden beets, toasted
hazelnuts with a honey-dijon vinaigrette
add *grilled or fried chicken tenders, or tofu* / 5
add a 4oz 7 Hills steak / 7
■ *Dave's Golden Ale* - \$6 / 20oz

BEAN ME UP SCOTTY | 10

roasted carnival cauliflower, pearly barley,
corona beans, carrots, shallots, toasted hazelnuts,
onion straws, tarragon-mustard emulsion
■ *Big Dawg Blonde* - \$7 / 20oz

SANDWICHES

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

HIGH ON THE HOG | 12

pulled pork, Three Notch'd Root Beer barbeque,
Minute Man pickles, cole slaw, butter roll
■ *Killer Angel Double IPA* - \$7 / 20oz

40 MILE PHILLY | 15

shaved 7 Hills local beef, caramelized onions,
brioche roll, 40 Mile cheese sauce
■ *40 Mile IPA* - \$6 / 20oz

FALAFEL BURGER | 13

chickpeas, roasted red pepper, goat cheese,
mint, parsley, crispy sweet potato, cucumber,
wheat bun
■ *Final Cut ESB* - \$7 / 20oz

GRILLED PORTOBELLO SANDWICH | 12

balsamic marinated portobello cap, blue cheese
dressing, lettuce, tomato, onion straws, butter roll
■ *The Ghost American Pale Ale* - \$6 / 20oz

SANDWICHES 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
■ *Big Dawg Blonde* - \$7 / 20oz

BEEF SLIDERS* | 12

American cheese, potato rolls, ketchup,
Minute Man pickles
■ *Hydraulion Red* - \$6 / 20oz

BAC-ON THE RANCH BURGER* | 14

local beef patty, applewood smoked bacon,
house-made ranch dressing, lettuce, tomato,
fried onion straws, butter roll
■ *Minute Man IPA* - \$7 / 20oz

BANG BANG BURGER* | 15

local beef patty, sweet Sriracha bang bang sauce,
house smoked brisket, cole slaw, cheddar cheese,
butter roll
■ *Dave's Golden Ale* - \$6 / 20oz

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

ENTRÉES

7 HILLS SHORT RIB | 21

24-hour braise, chipotle sweet potatoes,
jicama salad, pearl onions, red wine demi glace
■ *No Veto Brown* - \$6 / 20oz

FISH AND CHIPS | 15

Minute Man battered Atlantic Cod,
hand cut fries, tartar sauce, lemon
■ *Minute Man NE Style IPA* - \$7 / 20oz

PAN SEARED ATLANTIC COD | 16

roasted carnival cauliflower, pearly barley,
corona beans, carrots, shallots, toasted
hazelnuts, onion straws, tarragon-mustard
emulsion
■ *The Ghost American Pale Ale* - \$6 / 20oz

SEVEN HILLS STEAK * | 16

grilled teres major, crispy potato pave,
romanesco, parsnip puree, red wine demi glace
■ *Gradyator* - \$8 / 10oz

CAULIFLOWER STEAK | 16

chipotle sweet potatoes, lentil salad, crispy
chickpeas, tahini, lemon, parsley
■ *Slaughterhouse IPA* - \$7 / 20oz

SWEETS

FLOURLESS CHOCOLATE CAKE | 5

Valrhona chocolate cake, rich ganache frosting,
served with coffee caramel and candied pecans

PUMPKIN CHEESECAKE | 5

fresh pumpkin, cream cheese, graham crust,
hazelnut, praline

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

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

THE HOPPY MEAL

Three Notch'd hummus,
housemade toasted pita,
cucumber, carrots,
ranch dressing